

LA ZONA Prosecco NV

Delicious citrus, melon, almonds and honey on the nose, and a crisp clean palate with delicate bubbles.

\$22 | Wine Club \$19.80

LA ZONA Arneis 2016

Floral aromatics, with green apple and pear aromas. A palate of crisp apple, peaches and pears, and a lingering creamed honey on the lengthy finish.

\$22 | Wine Club \$19.80

LA ZONA Pinot Grigio 2018 - *NEW Vintage* -

Delightful pear & melon with subtle quince aromas. Refreshing crisp flavours of pear, Granny Smith apple delight the palate. Finishes with mouth-watering acidity and a powdery dry finish.

\$22 | Wine Club \$19.80

Riesling 2018 | *A Chrismont favourite. - NEW Vintage -*

Lemon, lime & honeysuckle nose, and intense citrus and floral flavours persist through to the refreshing natural acid finish. Attractive as a young wine, developing subtle toast & honey complexity upon careful cellaring.

\$18 | Wine Club \$16.20

LA ZONA Fiano 2017

A pale straw colour with light green hues. Generous fruit aromas of melon, lychee, and paw paw. Tropical fruit and citrus flavours, pronounced acidity, silky texture and a persistent finish

\$26 | Wine Club \$23.40

Pinot Gris 2016

Freshly cut pears, crisp apple and subtle melon aromas. A spoonful of baked apples, with rich rounded palate, luscious texture, attractive length and a dry finish.

\$26 | Wine Club \$23.40

Petit Manseng 2015

Citrus guava and pineapple aromas with warm spicy toast. Zesty palate, tropical fruit flavours with a hint of lime. Mouth-watering spiciness, natural acidity and lingering creaminess. A perfect match for a fragrant spicy Thai curry.

\$26 | Wine Club \$23.40

Chardonnay 2016 - *NEW Vintage* -

A distinct nose of white stone fruit, flint and butterscotch with a generous palate of melon and stone fruit highlighted with spicy notes of toasted coconut and roasted almond balanced by crisp acidity found in Chrismont's King Valley Styles.

\$24 | Wine Club \$21.60

LA ZONA Rosato 2018 - *NEW Vintage* -

Cherry, redcurrant and strawberry aromas. A dry, light-bodied rosé with a mouth-watering crispness and a clean fruit-profile with zesty acidity, good length and flavour persistence.

\$18 | Wine Club \$16.20

LA ZONA Nebbiolo 2017

Delicate aromatic nose of cherries, violets, roses, and hints of dried herbs and spices. A multi-layered palate with red fruit notes, earthiness and spice, and fine tannins on a balanced finish.

\$30 | Wine Club \$27

LA ZONA Barbera 2015

Blackberries, plums and spice aromatics. The palate is full; spicy plum with blackberry and chocolate notes, nicely rounded out by toasty vanilla oak, balanced by mouth-watering acidity and fine tannins.

\$26 | Wine Club \$23.40

LA ZONA Sangiovese 2015 - *NEW Vintage* -

Classic dark cherry and blackberry aromas, enhanced by toasted French oak. Full and powerful palate with dark berry fruit, well tuned acidity and generous with characteristic fine tannins.

\$26 | Wine Club \$23.40

Merlot 2014

Juicy ripe plums, dark chocolate and violet aromas. Exotic spices and luscious roundness combine with soft but assertive tannins to produce a balanced and dry finish.

\$24 | Wine Club \$21.60

Shiraz 2015

Black pepper, spice, ripe berry fruit and black currant lift. Ripe berry with peppercorn palate, indicative of a cool growing season; toasted oak complexity balanced with round, fine tannins; a classic Shiraz structure.

\$26 | Wine Club \$23.40

Cabernet Sauvignon 2015 - *NEW Vintage* -

Dark red with crimson hues. Lifted aromas of blueberry, blackcurrant and background cedar notes. Luscious dark berries build on the palate through to the finish, where the typically powerful Cabernet tannins persist.

\$30 | Wine Club \$27

LA ZONA Sagrantino 2014

Deep berry fruit nose with hints of earth, plum & dried herbs. The palate is full of ripe berries, plums and spice, with legendary tannins, a mouth-coating astringency, lengthy finish and great aging potential.

\$30 | Wine Club \$27

LA ZONA Moscato 2016

Rose, honeysuckle and musk aromas. Delightful sweetness balanced with a crisp effervescent finish. A low alcohol wine, made to drink now while young and fresh.

\$16 | Wine Club \$14.40

LA ZONA Marzemino Frizzante 2017

Dark crimson red with distinctive purple hues. Aromas of plum, violets, and red berry fruits, hint of spicy oak. Generous plum and berry fruit, sweet up front finishing dry with fine velvety tannins.

\$20 | Wine Club \$18.00

LA ZONA and CHRISMONT wine varietals by the glass \$9

RISERVA

Simpatico Cuvee Brut 2005

A marriage of exceptional Pinot Noir and Chardonnay harvested from the pristine upper climes of the King Valley. Released with age to enjoy now.

\$60 | Wine Club \$54

IL Ré Nebbiolo 2005

IL Ré "The King" - king of grape varieties, of Italian styles, and the Valley - Nebbiolo.

Refined and fascinating, this wine will continue to age gracefully.

\$110 | Wine Club \$99

BEERS

Crown Lager 9

Great Northern 9

Carlton Dry 9

Beechworth Pale Ale 9

NON ALCOHOLIC BEVERAGES

Chrismont Sparkling water 750ml 8

San Pellegrino range - 200ml 5

aranciata

aranciata rossa

limonata

chinotto

become a **CHRISMONT WINE CLUB MEMBER**

and start enjoying the benefits immediately...

ask our friendly cellar door team today

how to become a member of the CHRISMONT WINE CLUB to receive your exclusive MEMBER ONLY offers

Restaurant Menu

Sicilian style cured kingfish served with coconut cream 22 GF

beer battered zucchini flowers, filled with stracciatella & anchovies 18

burrata served with truss tomatoes, char grilled capsicum and corn croquette, balsamic mayonnaise 18

beetroot & orange salad, house-made brioche served with poppy seed goats cheese and parmesan mousse 20

eggplant alla Siciliana - layered with fiore di latte, Napoli, mortadella, deep fried crispy capers 20

crumbed sardines, shaved Dutch carrot salad, heirloom tomatoes, white vinegar Chardonnay dressing 20

octopus salad with potatoes, baby Roma tomatoes, honey & lemon dressing 22 GF

vitello tonnato - served with a house-made tuna aioli 22 GF

beef arrosto al'inglese, served rare with rocket & pear salad, shaved tomme de chevre 22 GF

prawn & scallop risotto served with a bisque broth, Australian caviar, king prawn 34 GF

ricotta gnocchi, house made with sundried tomato pesto, nuts, beef salsiccia & wagyu pastrami 30

goat & caramelised onion ravioli, served with a creamy leek, tomato & walnut sauce, fried sage 30

pan fried yellow fin tuna served rare, coated with sesame seeds, warm black Italian rice salad, sauteed asparagus, pickled ginger & lime 36 GF

roast chicken breast filled with assorted mushrooms & mozzarella, served with potatoes, cherry tomatoes and a mushroom jus sauce 32

warm duck breast salad tossed with fresh seasonal vegetables, served with a Chardonnay dressing 32 GF

lamb cutlets with butter & thyme sauce, baked layered potato & broccoli 34

eye fillet (*served medium rare*) with peppercorn salsa verde, kipfler potatoes topped with truffle cheese & insalata mista 40 GF

chocolate nutella mousse, roasted hazelnuts & amaretti biscotti 14

roasted almond, chocolate & honey semifreddo 14 GF

baked peach cheesecake 14

fresh fig tart with vanilla and pistachio cream 14

mille foglie, 'thousand layers' - layers of puff pastry, fresh strawberries & chantilly coconut cream 14

espresso pavlova served with limoncello jelly 14 GF

torta Caprese, served with vanilla bean ice cream 14

trio of ice cream 14 GF

cheese plate - 2 cheeses, sweet red onion, housemade lavosh, grissini & brioche croutons 22

Chrismont blend espresso coffee 4

loose leaf tea 5
english breakfast, french earl grey, chamomile peppermint

chai latte, local honey 5

house bread platter 8

corn & smoked paprika crumbed cauliflower topped with parmesan 8

insalata mista 8

for the *kids*:

fish & chips 12
pasta with napoli sauce 10
chicken nuggets & chips 12
hash browns (4 pieces) 8
ice cream 5

*"Welcome to our home!
We would often come up here for a walk when we needed a break from the busy-ness of running a small business and always knew this part of our property was stunning, but what MG Designs & Steve Graves from Bright Alpine Builders have achieved here just blows us away! We hope with the addition of the freshest produce from our abundant region and our special wine made with passion for our Valley, you will be blown away too.
Buon Appetito."*

Annie & Jo



Chrismont

PRODUCERS OF LA ZONA
KING VALLEY

Cellar Door | Restaurant | Wine Club
Larder | Functions | Event Spaces | Guest House

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IF YOU HAVE A SEVERE ALLERGY, PLEASE INFORM WAIT STAFF.

While Chrismont will endeavour to accommodate special meal requests for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.