

LA ZONA Prosecco NV

Delicious citrus, melon, almonds and honey on the nose, and a crisp clean palate with delicate bubbles. 11.5% Alc

\$22 | Wine Club \$19.80

NEW
VINTAGE

LA ZONA Arneis 2017

Floral aromatics, nectarine, crisp blossom and pear. A palate of crisp apple, and fresh pear, zesty lime and a wet stone like minerality on the finish. 12.5% Alc

\$22 | Wine Club \$19.80

LA ZONA Pinot Grigio 2018

Aromas of nectarine, ripe pear and quince notes.

Refreshing crisp flavours of pear, Granny Smith apple delight the palate.

Mouth-watering acidity and a powdery dry finish. 12% Alc

\$22 | Wine Club \$19.80 12% Alc

Riesling 2018 | *A Chrismont favourite.*

Lemon, lime & honeysuckle nose, 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. 12% Alc

\$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. 13% Alc

\$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. 13.5% Alc

\$26 | Wine Club \$23.40

Petit Manseng 2015

Citrus guava, pineapple, warm spicy toast aromas. Zesty palate, tropical fruit flavours with a hint of lime. Mouth-watering spiciness, natural acidity and lingering creaminess. 13.5% Alc

\$26 | Wine Club \$23.40

NEW
VINTAGE

Chardonnay 2016

White stone fruit, flint and butterscotch aromas.

Generous palate of melon and stone fruit with spicy notes of toasted coconut and roasted almond balanced by crisp acidity. 13.5% Alc

\$24 | Wine Club \$21.60

LA ZONA Rosato 2018

Fresh cherries with a mouth-watering crispness, clean fruit-profile with zesty acidity, good length and flavour persistence. 12% Alc

\$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. 13.5% Alc

\$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 subtle tannins. 14% Alc

\$26 | Wine Club \$23.40

NEW
VINTAGE

LA ZONA Sangiovese 2015

Classic dark cherry and blackberry aromas, enhanced by toasted French oak. Full, powerful palate with dark berry fruit, well tuned acidity, fine tannins. 14% Alc

\$26 | Wine Club \$23.40

Merlot 2014

Juicy ripe plums, dark chocolate and violet aromas. Exotic spices and luscious fruit roundness, soft but assertive tannins to produce a balanced and dry finish. 13.5% Alc

\$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. 14% Alc

\$26 | Wine Club \$23.40

NEW
VINTAGE

Cabernet Sauvignon 2015

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. 13.5% Alc

\$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. 13% Alc

\$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. 8.5% Alc

\$16 | Wine Club \$14.40

NEW
VINTAGE

LA ZONA Marzemino Frizzante 2018

served chilled

Vibrant purple hues with Brilliant aromatics of violets, plums, red currants and spices. Lively effervescent round palate of juicy berries, cherries and plums and a hint of savouriness. Soft tannins, berry coulis flavours on the finish. 10% Alc

\$20 | Wine Club \$18

RISERVA

Simpatico Cuvee Brut 2005 *(not on tasting)*

A marriage of exceptional Pinot Noir and Chardonnay harvested from the pristine upper climes of the King Valley. 12.5% Alc
Released with age to enjoy now.

\$60 | Wine Club \$54

IL Ré Nebbiolo 2005 *(not on tasting)*

IL Ré "The King" - king of grape varieties, of Italian styles, and the Valley - Nebbiolo. 14% Alc

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

\$110 | Wine Club \$99

LA ZONA and CHRISMONT wine varietals by the glass 9

BEERS

Crown Lager 9

Great Northern 9

Carlton Dry 9

Bridge Road Brewers - 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

“Welcome to our home!

We would often come up here for a walk when we needed a break from the busyness of running a small business and always knew this part of the 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.” - Arnie & Jo

ANTIPASTI - ENTRÉE'S

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 & corn croquette, balsamic mayonnaise 18

beetroot & orange salad, pumpkin souffle with goats cheese fondue 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

for the *kids*:

(12 years & under)

fish & chips 12

pasta with napoli sauce 10

chicken nuggets & chips 12

hash browns (4 pieces) 8

ice cream 5

MAIN'S

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

house-made saffron ricotta gnocchi, with creamy broccoletti sauce, mild chilli & Howes Creek Farm smoked bacon 30

braised goat meat & 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 & a mushroom jus 32

warm duck breast salad tossed with fresh seasonal fruit & vegetables dressed with Italian vincotto 34 GF

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

eye fillet (served medium rare) with creamy green peppercorn & bacon sauce, kipfler potatoes topped with truffle cheese & insalata mista 40 GF

house bread platter 8

corn & smoked paprika crumbed cauliflower topped with parmesan 8

insalata mista 8

DOLCI

chocolate nutella mousse, roasted hazelnuts & amaretti biscotti 14

mixed berry semifreddo 14 GF

cardamom scented pear & chocolate strudel served with vanilla bean ice cream 14

fresh plum tart with vanilla & pistachio cream & vanilla bean ice cream 14

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

espresso pavlova served with limoncello jelly 14

torta Caprese, served with vanilla bean ice cream 14 GF

trio of ice cream 14 GF

cheese plate - two cheeses, assorted condiments, house-made lavosh, grisinni & brioche croutons 22

Chrismont blend espresso coffee 4

loose leaf tea 5
english breakfast
french earl grey
chamomile
peppermint

chai latte, local honey

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.

PLEASE BE MINDFUL THAT ALL PUBLIC HOLIDAYS ATTRACT A 10% SURCHARGE FOR ALL FOOD AND BEVERAGE RESTAURANT DINING.
WE THANK YOU FOR YOUR UNDERSTANDING.

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CELLAR DOOR | RESTAURANT | LARDER | FUNCTIONS | GUEST HOUSE | WINE CLUB

WWW.CHRISMONT.COM.AU