

# 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

- fish croquettes served with balsamic & sriracha aioli 15
- spicy beef spiedini (skewers) - with refreshing yoghurt 18 GF
- buffalo mozzarella served with truss tomatoes, char-grilled capsicum & corn croquette, balsamic mayonnaise 18
- pumpkin souffle with a beetroot & orange salad and 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
- marinated grilled octopus salad with fresh pesto, potatoes, cherry tomatoes, avocado, olives, cashews & water chestnuts 24 GF
- vitello tonnato - served with a house-made tuna aioli 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

- risotto with King Valley field mushrooms encased in San Daniele prosciutto 34
- housemade 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
- housemade pappardelle with beef cheek, lamb & pork ragu 30
- pan seared crispy skin snapper with seasonal roasted vegetables, olive salsa, garnished with mixed salad wrapped in crispy bread 36
- 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
- oven baked lamb tenderloin strip, coated with pistachios, served with garlic potato mash & broccolini 38
- 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
- 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
- ravioli fritti - housemade pastry filled with sweet pumpkin, ricotta & mixed nuts, served with berry sauce & orange blossom ice cream 14
- 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 5

**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.

**Restaurant bills may be equally split but not individually itemised. 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

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