

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 - ENTRÉES

roasted seasonal winter vegetables served with croutons 16

fish croquettes served with balsamic & sriracha aioli 15

spicy beef spiedini (skewers) - with refreshing yoghurt 18 GF

pumpkin soufflé 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

marinated grilled octopus salad with fresh pesto,
potatoes, cherry tomatoes, avocado, olives, cashews
& water chestnuts 24 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

MAINS

pear & Taleggio cheese risotto 34 GF

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

prawn and lobster ravioli, served with a creamy leek sauce,
fresh tomato & crispy kale 34

housemade pappardelle with beef cheek, lamb & pork ragu,
topped with stracciatella 30

creamy fettuccine tossed with pine mushrooms, showcasing
locally grown King Valley Vineyard truffles 38

panko and fresh herb crusted snapper served with seasonal
roasted vegetables, olive salsa, garnished with mixed salad
wrapped in crispy bread 36

veal osso buco slow cooked in red wine, served with soft polenta,
caramelised Dutch carrots & pumpkin seeds 36

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

insalata mista 8

DOLCI

apple, cinnamon & raisin strudel served with
vanilla bean ice cream 14

pineapple tart topped with Italian meringue 14

traditional Italian chocolate soufflé served with
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 GF

carrot cake served warm, creme fraiche,
crumble & candy walnuts 14

cheese plate - two cheeses, assorted condiments,
housemade 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

WWW.CHRISMONT.COM.AU