

# 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

pan seared scallops in clarified butter, paired with celeriac puree, crispy bacon & house-made pickled Japanese ginger 22 GF

fish croquettes served with balsamic & sriracha aioli 15

pumpkin soufflé with a beetroot & orange salad, with goats cheese fondue 20

eggplant & chicken polpette filled with smoky Italian cheese, served with Napoli and pesto sauce 18

beef carpaccio marinated with fig dressing, rocket, pickled daikon & shaved parmesan 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

## MAINS

duck broth risotto with house-made duck & pork terrine, local oranges & drizzled vincotto 38 GF

house-made ricotta & bread gnocchi, tossed in a creamy zucchini pesto sauce, garnished with crumbed prawns 30

goats cheese & pesto ravioli, served with a classic butter & sage sauce, fried leeks, roasted pine-nuts & shaved parmesan 34

house-made pappardelle with beef cheek, lamb & pork ragu, topped with stracciatella 30

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

oven baked lamb tenderloin strip, coated with pistachios, served with garlic potato mash & broccolini 38

house bread platter 8

insalata mista 8

## DOLCI

berry semifreddo served with berry coulis & Italian amarena cherries 14

chocolate mousse paired with a hazelnut base, & orange scented mascarpone 14 GF

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

espresso pavlova served with limoncello jelly 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 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.

251 UPPER KING RIVER ROAD,  
CHESHUNT, KING VALLEY, VICTORIA  
(03) 5729 8220 | info@chrismont.com.au

CELLAR DOOR | RESTAURANT | LARDER  
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