

ENTRÉES

fresh burrata, served with vine ripened truss tomatoes, aged balsamic & basil 28 V I GF

beetroot & candied orange salad with charred fennel, baby cos & goat cheese 26 V I GF

salmon & tuna tartare marinated with capers, pickled cucumber, orange & lemon dressing 28 GF

pan seared scallops, served with warm quinoa & chorizo, topped with fish roe 28 GF

housemade tortellini filled with blue vein, parmesan & cream cheese, short rib ragu & marzemino glazed fresh cherries 26

polpette al sugo - Italian meatballs, served in a rich Napoli & eggplant sauce 26 GF OPTION

pork ribs, marinated with rosemary & garlic, topped with a mustard dressing 24 GF | DF

thinly sliced cured wagyu carpaccio with an anchovy mustard cream & apple 28 GF

for the *kids*:
(12 years & under)

pasta with napoli sauce 16
crumb fried chicken breast
served with napoli 20
chips 10
ice cream 8

MAINS

fresh lobster tail ravioli, served in a white wine sauce 46

house-made potato gnocchi with broccoli pesto & pork belly 38 GF OPTION

asparagus & leek risotto, served with aged balsamic 38 V I GF

wild rabbit pappardelle with mushroom & chorizo ragu 42

orange & herb baked Harrietville trout, served with fennel & orange mixed leaf salad 44 GF

pan seared duck breast (medium-rare), tossed with red cabbage, green beans, potatoes & apple, mustard & fig vincotto dressing 48 GF | DF

slow cooked braised lamb with balsamic glaze, served with cauliflower & walnut puree, local Markwood mushrooms & lamb jus 46 GF

SIDES -

house bread platter 8

cos lettuce & spinach salad, with goat cheese, lemon & chardonnay vinaigrette 22 GF

oven roasted green beans, with whipped fetta & garlic 12 GF

dutch carrots with honey & whole grain mustard 12 GF

DESSERTS

caramel panna cotta, served with crumbled oats & charred blood orange 20 GF OPTION

pistachio & chocolate semifreddo, served with raspberries 20 GF

house-made profiteroles, limoncino & mascarpone custard filled, topped with dark chocolate 20

berry pavlova with fragolino jelly, marshmallows, rosemary-infused coulis & house-made mixed berry gelato 20 GF

baked rhubarb & blueberry cheesecake, served with cream 20

chocolate and hazelnut mousse with caramelised banana, vanilla bean ice cream & passionfruit gel 20 GF

trio of house-made 'gelati' - coffee & baileys, chocolate & hazelnut, & mixed berry 20 GF

FORMAGGI -

Pecorino and Ossau Iraty (*FRENCH SHEEP MILK CHEESE*), condiments, house-made lavosh, grissini & sourdough croutons 34

coffee of your choice from 5

chai latte, local honey 5

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

GF - Gluten Free
V - Vegetarian
DF - Dairy Free



IF YOU HAVE A SEVERE ALLERGY, PLEASE INFORM WAITSTAFF.

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.

BEVERAGES

CHRISMONT Prosecco NV

Citrus, melon, almonds & honey on the nose,
& a crisp clean palate.

Gls. 10 | Bottle 24 | club 21.60

LA ZONA Arneis 2023

Floral aromatics, nectarine, crisp apple, pear,
zesty lime, minerality on the finish.

Gls. 10 | Bottle 26 | club 23.40

LA ZONA Pinot Grigio 2023

Stone fruit & crisp Granny Smith apple, citrus like
acidity & powdery dry finish.

Gls. 10 | Bottle 24 | club 21.60

CHRISMONT Riesling 2023

Zesty citrus & honeysuckle flavours, lively acidity
with persistent flavour & length.

Gls. 10 | Bottle 22 | club 19.80

LA ZONA Fiano 2022

Crisp fruit flavours of lychee & pear with bright,
lively acidity, silky texture with persistent flavour.

Gls. 12 | Bottle 30 | club 27.00

CHRISMONT Pinot Gris 2023

Baked apples, rich rounded palate, luscious texture
& length, dry finish.

Gls. 12 | Bottle 30 | club 27

CHRISMONT Chardonnay 2023

White peach, fig & grapefruit, with vanilla cream background.
Flavours of stone fruit and butterscotch.

Gls. 12 | Bottle 30 | club 27

LA ZONA Rosato 2024 (dry style)

Zesty front palate with strawberry & raspberry fruit,
bright acidity, & flavour persistence.

Gls. 10 | Bottle 24 | club 21.60

CHRISMONT Pinot Noir 2023

Cheery fruit, dark chocolate & green peppercorn, medium bodied, fine
tannins and a persistant finish

Gls. 12 | Bottle 38 | club 34.20

LA ZONA Sangiovese 2023

Dark cherry, blackberry, mulberry aromas. Full palate,
dark berry fruit, well tuned acidity, fine tannins.

Gls. 12 | Bottle 32 | club 28.80

LA ZONA Barbera 2022

Fragrant black cherries and spice. Ripe cherry & blackberry.
Balanced toasted oak & tannins.

Gls. 12 | Bottle 32 | club 28.80

LA ZONA Sagrantino 2019

Black cherries, prune, plums & a floral violet lift. Fine tannins,
spice & a dry savoury finish

Gls. 12 | Bottle 38 | club 34.20

LA ZONA Nero d'Avola 2021

Plum & dried herbs on the nose with bright cherry &
blackberry fruit flavours with astute acidity.

Gls. 12 | Bottle 36 | club 32.40

LA ZONA Aglianico 2021

Dark berry fruits, earthy undertones, cedar, spice & dried herbs,
dry velvety tannins

Gls. 12 | Bottle 36 | club 32.40

LA ZONA Marzemino Frizzante 2024

Effervescent palate of juicy berries, cherries, plums
& a hint of savouriness.

Gls. 10 | Bottle 26 | wine club 23.40

LA ZONA Moscato 2022

Rose, honeysuckle & musk aromas. Delightful sweetness
balanced with a crisp effervescent finish.

Gls. 10 | Bottle 18 | club 16.20

LA ZONA Fragolino 2022

Intensely floral, bursts of sweetness with refreshing
acidity & a back palate spritz.

Gls. 10 | Bottle 24 | wine club 21.60

LA ZONA Oro Dolce 2018

Late Harvest Arneis 375ml
Sweet flavours of dried apricot, honey & nougat with a luscious
persistent palate.

Gls. 12 | Bottle 28 | wine club 25.20

NON-ALCOHOLIC

Chrismont sparkling water 750mL 9.50

Schweppes lemon, lime & bitters 6

Coca cola | lemonade | solo 5

BEER

Bright Brewery Any Day XPA 2.9% 9

Great Northern 3.5% 9

King River Brewing - Kolsch 4.9% 9

Bright Brewery Alpine Lager 4.9% 9

Bridge Road Brewers - Beechworth Pale Ale 4.8% 9

Crown Lager 4.9% 9

PLEASE BE MINDFUL THAT **PUBLIC HOLIDAYS ATTRACT A 15% SURCHARGE** FOR ALL FOOD & BEVERAGE RESTAURANT DINING.
RESTAURANT BILLS MAY BE EQUALLY SPLIT - NOT INDIVIDUALLY ITEMISED. We THANK YOU for your understanding.

