WINES

Chrismont La Zona Prosecco NV	Gls. 10	Btl. 24
Chrismont La Zona Arneis 2024	Gls. 12	Btl. 26
Chrismont La Zona Pinot Grigio 2026	Gls. 10	Btl. 24
Chrismont Riesling 2025	Gls. 10	Btl. 22
Chrismont Manseng 2024	Gls. 12	Btl. 34
Chrismont Pinot Gris 2025	Gls. 12	Btl. 30
Chrismont Chardonnay 2024	Gls. 12	Btl. 32
Chrismont La Zona Rosato 2025	Gls. 10	Btl. 24
Chrismont La Zona Sangiovese 2024	Gls. 12	Btl. 32
Chrismont La Zona Barbera 2024	Gls. 12	Btl. 32
Chrismont La Zona Nero d'Avola 2022	Gls. 12	Btl. 36
Chrismont La Zona Aglianico 2022	Gls. 12	Btl. 36
Chrismont Merlot 2023	Gls. 12	Btl. 32
Chrismont Cabernet Sauvignon 2022	Gls. 12	Btl. 36
Chrismont La Zona Marzemino Frizzante 2025	Gls. 10	Btl. 26
Chrismont La Zona Moscato 2025	Gls. 10	Btl. 18
Chrismont La Zona Fragolino 2025	Gls. 10	Btl. 24
Chrismont La Zona Oro Dolce Late Harvest Arneis (375ml) 2021	Gls. 12	Btl. 28

BEER

Bridge Road Brewers - Free Time Pale Ale 0%	10
Great Northern 3.5%	10
Stomping Ground - Lager 4.7%	12
Bridge Road Brewers - Beechworth Pale Ale 4.8%	12
Crown Lager 4.9%	12

NON-ALCOHOLIC

Chrismont sparkling water 750mL	9.50
Schweppes lemon, lime and bitters	8
coca cola | lemonade | solo	6

COFFEE & TEA

coffee of your choice from	5.50
chai latte, local honey	6
loose leaf tea (English breakfast, French earl grey, chamomile, peppermint, green)	5

ENTRÉES

fresh burrata with basil oil, served with a glazed beetroot tarte tatin, charred red pepper and a bacon emulsion GF | V option	28
maple glazed markwood mushrooms, served with a creamy polenta and sage butter GF	26
freshly sliced hiramasa kingfish (A), served with strawberries marinated in a lemon, thyme and garlic vinaigrette GF | DF	28
pan seared scallops (I) served with a whipped cauliflower and basil puree, house made orange and olive marmalade GF (4 per serve)	28
crème cheese filled tortellini, served with a slow braised rabbit ragu (4 per serve)	28
beef carpaccio served with wild rocket, "peaks" smoko cheese and lemon-olive oil dressing GF	28
slow cooked lamb ribs, served with an italian parsley and preserved apple sauce (3 per serve) GF | DF	26
house made polpette (italian meatballs), served with a traditional napoli sauce (4 per serve) GF option	28

DIETARY INFORMATION

GF – gluten-free **V** – vegetarian **DF** – dairy-free

If you have a severe allergy, please inform the waitstaff. While Chrismont will endeavour to accommodate special meal requirements for customers with food allergies or intolerances, we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the kitchen environment and supplied ingredients.

Seafood source **A** – Australian **I** – International **M** – Mixed

MAINS

king salmon (I) and ricotta filled ravioli served with house preserved lemon and cream sauce	46
risotto served with lemon and charred broccoli and bittersweet radicchio jam GF	48
pappardelle served with a ragu of braised duck and mushrooms, topped with shavings of grana padano	46
house-made potato gnocchi amatriciana with braised pork, cured pancetta, san marzano napoli sauce, and aged grana padano shavings GF option	38
barramundi (A), oven baked with leeks and lemon, served with a traditional caponata GF	46
roasted chicken breast, filled with brioche, beef sausage and preserved apple stuffing, served with roast potatoes and a creamy mustard sauce	46
slow cooked osso buco served in a rich jus, with a parsnip puree and maple glazed dutch carrots GF	48
duo of lamb - roasted lamb rack (medium rare), slow braised shank roulade, potato puree, port wine jus GF	52

SIDES

house bread platter	12
radicchio and orange salad dressed in a citrus vinaigrette, with rosemary and toasted walnuts	22
oven roasted asparagus served with an aged balsamic glaze, whipped mascarpone, pine nuts and parsley oil GF	14
potato rosti served with balsamic glazed onions and a drizzle of garlic and parsley oil GF option	14

FOR THE KIDS
(12 years and under)

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

DID YOU KNOW

Our rustic home-style bread is baked fresh each day using traditional methods to ensure full flavour and freshness. Our house-made gelati is made with quality locally sourced farm-fresh pasture-raised eggs, cream and milk.

Please be mindful that public holidays attract a 15% surcharge for all food and beverage service. Restaurant bills may be equally split, not individually itemised. We thank you for your understanding.

DESSERTS & CHEESES

pavlova served with strawberry cream, fresh strawberries, fragolino rosemary syrup and strawberry sorbet GF	23
baked ricotta and mango cheesecake, served with mango ice cream	23
mille-foglie filled with hazelnut cream, burnt butter and olive oil emulsion, served with a choc-chip and hazelnut ice cream	23
belgian dark chocolate (54.5%) mousse with a brownie layer, served with a coffee liqueur syrup and vanilla bean ice cream GF	23
tiramisu, our traditional espresso-soaked lady fingers, layered with creamy mascarpone and dusted with cocoa	23
apple and raisin strudel, served with crème anglais and vanilla bean ice cream	23
formaggi – long paddock banksia (semi hard), fourme d'ambert (blue) and milawa gold (soft), condiments, house-made lavosh, grissini and sourdough croutons	38