

Breakfast 8:30 – 11:30

House baked grain granola, nuts, sesame and pumpkin seeds, served with seasonal berries and choice of milk or yoghurt

9.5

Coldstream dairy curd, berry compote, treacle GF

14

Croque Madame, gruyere cheese, Felicia's ham and sunny side fried egg

17

Raw Bowl, garden kale, broccoli tips, toasted hazelnuts, fermented lemon yoghurt, Persian fetta, soft egg GF

18

Shak shuka, baked eggs with roasted peppers, chorizo and spiced tomato sauce
GF VO

18

Chilaquiles, fried corn tortillas with house-baked beans, Yarra Valley Dairy fetta, salsa Verde and a fried egg GF

18

Buxton smoked trout hash, horseradish cream, egg over easy GF

19

Nasi Goreng, spice fried rice, chicken, school prawns and a sunny side egg vo

21

Toms Paddock's Free Range Eggs, your way

9.5

Breakfast Sides;

Roasted tomato, house baked beans

3

Double smoked bacon, avocado, smoked trout, chorizo

4

Lunch 11:30 – 4:00

Sharing

Garden vegetable blends, a selection of dips and olives made from our garden served with grilled pita

18

Cured meats and breads, a selection of local cured meats, with Pure Breads sour dough GFO

26

Yarra Valley Paddle, spiced local olives, Buxton smoked trout, Yarra Valley Dairy goats curd, rabbit terrine, pickled vegetables and flat bread

28

Steamer, a selection of steamed house made dumplings with prawn, pork and rabbit fillings (9 Pieces)

27

Main Plates

Braised Rabbit Taco, grilled tortilla, spice braised rabbit, black beans, avocado and fermented lemon mash GFO

26

Buttermilk Fried Free Range Chicken, truffled fries, slaw and house made siracha GFO

24

Wagyu Beef burger, kitchen garden beetroot pickle, Yarra Valley Dairy goats curd, brioche bun and sweet potato wedges

26

24-hour Salt Bush lamb with fermented lemon yoghurt, cucumber, shredded iceberg and flat bread

28

Four Pillars gin cured Yarra Valley Salmon, grilled, light herb leaf salad and
kipflers GF

30

Golden fried organic tofu, dashi broth, kitchen garden herbs and our siracha
GF

24

Bistecca ala Tramonto, char grilled fillet steak,
truffle salt, house picked rocket GFO

38

Sides

Steamed rice, 4

Charred broccolini, 8

Truffled fries, 8

Kitchen garden leaves 8

Desserts

Spiced orange panna cotta, biscotti, strawberry salad

12

Kennedy and Wilson 70% chocolate tart, clotted cream GFO

12

Healesville Gelateria trio of Gelato GF

12

Coldstream and Yarra Valley Dairy Cheese Selection, lavosh, fruit, paste

18

Drinks

Something Hot

Cisco's coffee your way 4

Chai Latte 4.5

Hot Chocolate 4.5

Tea your way 4

English Breakfast, Earl Grey, Peppermint, Lemon and ginger, Green, Camomile

Soy 0.5

Almond Milk 0.5

Extra Shot 0.3

Mug 0.3

Something Soft

Sparkling Mineral Water, Organic Cola, Passionfruit, Red Orange, Pink
Grapefruit, Lemonade, Dry Ginger Ale, Tonic Water, Soda Water

4.5

Something Strong

Beer

James Boags Premium Light

7

Peroni

9

Coldstream Brewery Buckley's Pilsner, Buckley's Special Bitter

10

TRAMONTO

KITCHEN & BAR

White

Badger's Brook Sparkling Cuvee

11/52

Storm Ridge Pinot Gris

9/43

Badger's Brook Viognier, Roussanne, Marsanne

12/58

Badger's Brook Chardonnay

12/58

Red

Badger's Brook Pinot Noir

12/58

Badger's Brook Tempranillo

12/58

Storm Ridge Cabernet Merlot

11/53

Storm Ridge Shiraz

9/43

TRAMONTO

KITCHEN & BAR
