

TRAMONTO

KITCHEN & BAR

As a regional restaurant located on a vineyard, Tramonto Kitchen and Bar understands the increasing need and demand for ethical and sustainable practices in the food and beverage industry. We believe in working with the land and local growers to produce our menus.

We pride ourselves on our philosophies

Ethical: Tramonto prides itself on animal welfare and uses free range, locally produced produce wherever possible. Preference is given to locally sourced and seasonally available produce, the majority of which is produced on site in our kitchens.

Provenance: We like to know where the food that we serve to you comes from. Working in the Yarra Valley our chefs take an interest in knowing and meeting with the local farmers to get an understanding of the production of our food and to ensure animal welfare. By supporting the local growers the whole community benefits.

Sustainable: Its not just about maintaining a continued supply of product for our guests. The food that we serve needs to come from a healthy renewable supply and look to also include social, ecological and economic considerations.

To Share

Garden vegetable blends, a selection of dips and olives made from our garden served with grilled sourdough (GFO) **18**

Cured meats and breads, a selection of local cured meats with artisan sour dough (GFO) **26**

Yarra Valley Paddle, spiced local olives, Buxton smoked trout, Yarra Valley Dairy goats curd, rabbit terrine, pickled vegetables and sour dough Croque Madame, gruyere cheese, Felicia's ham and sunny side fried egg **28**

Rock oysters, shucked to order, pickled sea blight, pork floss (6) **18**

Confit duck spring rolls, sweet chili sauce (3) **18**

Prawn and sweet potato samosa, coriander yoghurt (3) **18**

Shitake mushroom pot sticker dumplings, chili oil, sesame soy (6) **16**



Lunch

Large Plates

Pan Fried Chicken Schnitzel 32
Crisp pork belly, baby cos, anchovy mayonnaise

Wagyu Beef Burger 30
Beetroot pickle, brie, handcut chips, gravy

Grilled Lamb Cutlet 34
Minted pea puree, goats cheese mash

YVP Tagliatelle 32
Roasted baby beets, walnuts, yoghurt and chilli oil

Twice Cooked Pork Belly 34
Japanese cabbage and potato pancake, soy glaze

Sake Cured Ora King Salmon 36
Soba noodles, avocado, snow peas

T Bone Steak 42
Chargrilled, chimichuri, shoestring fries, butter lettuce

Char Grilled Swordfish 36
Salmoriglio, braised white beans

Chickpea and Black Bean Mole 28
White corn tortilla, pickled lime guacamole, coriander chutney

Desserts

Caramelised banana, raspberry pavlova, passionfruit cream 16

Spiced rum dark chocolate mousse, poached plums 18

Rhubarb, vanilla, Four Pillars Shiraz gin trifle 16

Sorbet, flavoured ices (GF/DF) 12

Coldstream and Yarra Valley Dairy cheese selection, lavosh, fruit, paste 18

Sides

Dobson's hand cut chips, red wine jus 12

Charred greens 12

Fries, truffle aioli 12

Kitchen garden leaves 10

For the U12's

Cheese burger, fries, tomato sauce

Fried chicken, sweet corn, fries

Beef ravioli, napoli, parmesan

