

# 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 **28**
- 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**



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# Lunch

<b>Pan Fried Chicken Schnitzel</b>	<b>32</b>
<i>Crispy pork crumb, baby cos and anchovy mayonnaise</i>	
<b>Wagyu Beef Burger</b>	<b>30</b>
<i>Garden leaves, tomato, cheese, pickle, mustard with handcut chips and gravy</i>	
<b>Grilled Lamb Cutlet</b>	<b>34</b>
<i>Minted pea puree, goats cheese mash</i>	
<b>House made Potato Gnocchi</b>	<b>29</b>
<i>Wild mushrooms, braised leeks, baby spinach, walnuts and Persian feta</i>	
<b>Twice Cooked Pork Belly</b>	<b>34</b>
<i>Japanese cabbage and potato pancake, soy glaze</i>	
<b>Sake Cured Ora King Salmon</b>	<b>36</b>
<i>Soba noodles, avocado, snow peas</i>	
<b>T Bone Steak</b>	<b>42</b>
<i>Chargrilled, chimichuri, shoestring fries, butter lettuce</i>	
<b>Chickpea and Black Bean Mole</b>	<b>28</b>
<i>White corn tortilla, pickled lime guacamole, coriander chutney</i>	
<b>Desserts</b>	
Caramelised banana, raspberry pavlova, passionfruit cream	<b>16</b>
Spiced rum dark chocolate mousse, poached plums	<b>18</b>
Rhubarb, vanilla, Four Pillars Shiraz gin trifle	<b>16</b>
Sorbet, flavoured ices (GF/DF)	<b>12</b>
Coldstream and Yarra Valley Dairy cheese selection, lavosh, fruit, paste	<b>18</b>

## Sides

Dobson's hand cut chips, red wine jus	<b>12</b>
Charred greens	<b>12</b>
Fries, truffle aioli	<b>12</b>
Kitchen garden leaves	<b>10</b>
<b>For the U12's</b>	
Cheese burger, fries, tomato sauce	<b>12</b>
Fried chicken, sweet corn, fries	<b>12</b>
Beef ravioli, napoli, parmesan	<b>12</b>

