

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

Yarra Valley Paddle, house marinated local olives, Buxton smoked trout, Little Creek cured meats, Yarra Valley Persian Feta, pickled vegetables and house baked bread **28**

Garden vegetable plate, chargrilled local vegetables, housemade dips, pickles and grilled sourdough **18.5**

Braised Beef Shin Arancini, grana padana, soft herb **16**

Chilli mussels, garlic, white wine, pomodoro, fresh basil with house baked bread **16/28**



Lunch

Large Plates

House made Potato Gnocchi 29
Wild mushrooms, braised leeks, baby spinach, walnuts and Persian feta

Braised Lamb Shoulder 30
Koo Wee Rup braised lamb shoulder, housemade pappardelle, pecorino

Tagliatelle Marinara 32
Housemade Tagliatelle with pippis, calamari, prawns, fish, white wine, garlic, parsley and tomato

Panko Crumbed Trevally Fillets 28
Beer battered chips, green leaves, housemade tartare

Crispy Skinned Atlantic Salmon 34
Baby fennel, heirloom tomato, capers and soft herb risotto

Free-range Roasted Chicken Breast 29.5
Speck, mustard cream, baby leeks and parsley

8 Hour Roasted Pork Belly 31
Parsnip, apple and radish mash, jus

Gippsland Wagyu Beef Burger 30
Brioche bun, lettuce, tomato, cheese, pickle and mustard with beer battered chips

Black Angus Eye Fillet 42
Seeded mustard and thyme galette, wilted greens, jus

Desserts

Deconstructed Lemon Cheesecake, biscuit base, lemon syrup 12

Italian Tiramisu, coffee liqueur, cocoa 14

White Chocolate Panna Cotta, chocolate shard, berries 12

Cheese board, Yarra valley cheeses, quince, nuts and sourdough 18

Sides

Beer Battered Chips with aioli 8

Rocket, pecorino and balsamic salad 8

Grilled asparagus, baby spinach, fresh herbs 10

For the U12's

Housemade tagliatelle pomodoro, parmesan 12

Kids Cheeseburger with chips 12

Crumbed Fish with chips 12

