



POTA

HOT & COLD BEVERAGES

ZESTO

Pot of Tea	English Breakfast	\$5.00
	Fruit PEACH, STRAWBERRY, LEMON	
	Greek Mountain tea	
	Ginger & Lemon	
	Peppermint	
	Green Tea	
	Earl Grey	
Twin Peaks Beans	Latte	\$6.00
	Flat White	
	Cappuccino	
	Short black	
	Long Black	
Traditional Greek	Greek Coffee BRIKI ROASTED	\$5.00
	Greek Frappe ICED	
	Greek Kakao ROASTED CHOC	
Other	Origin Chai Latte	\$6.00
	Hot Chocolate	\$6.00
	Babyccino + MARSHMALLOW	\$3.00
	Alternative Milk ALMOND, SOY, OAT	\$0.50
	Extra shot, Mug	\$1.00

KRYO

Assorted Soft Drinks	COKE ZERO, LEMONADE	\$3.00
Tasmanian Apple Juice		\$3.00
Water	SPRING WATER, SPARKLING PEACH	\$3.00



'Kalós írthate'

Christos Valley Estate café curates a new selection of mains weekly. You can rely on finding traditional Greek Mountain dishes hard to come by on our menu, our cook Despina sources fresh, organic, free range and vineyard grown produce where possible. It's not hard to fall in love with our famous Liquid Gold olive oils and Award-winning Wines, grown and harvested right here from the vineyard property. You can purchase these exceptional goods directly from the café by asking our staff, or from our online store.. Thank you for supporting local.

Our last Sunday of the 2024 season is here, the final chance to experience the Jewel of Chittering Valley. We highly recommend taking our very exclusive Private Buggy Tour in such gorgeous Spring weather, with our owner. Check-in with our staff to book, \$40 app max for views you will absolutely not find anywhere else in Western Australia.

From Despina, and the Christos family, we wish you a magical day here and look forward to hosting both locals and travellers again in 2025. Until then, please sign-up to our mailing list or follow our social media to be updated for future memories with us! Kali Orexi!

WEBSITE: CHRISTOSVALLEYESTATE.COM.AU

INSTAGRAM + FACEBOOK: [@CHRISTOSVALLEYESTATE](https://www.instagram.com/CHRISTOSVALLEYESTATE)

MEZE

HORS D'OEUVRE - SMALL SAVOURIES 'TAPAS'

- TZATZIKI** V - GF OPTION + FRESH CRUSTY BAGUETTE \$11.00
Strained sour cream, garlic, dill and cucumber classic
- PIPERIA FLORINA** VG - GF OPTION + FRESH CRUSTY BAGUETTE \$11.00
Roast peppers in homemade tomato sauce, garlic, and our liquid gold olive oil harvest 'c'
- TIROKAFTERI** V - GF OPTION + FRESH CRUSTY BAGUETTE \$11.00
Chilli, greek feta, cream cheese, red wine vinegar and garlic
- SAGANAKI** V PER PERSON \$13.00
Greek feta wrapped in filo, drizzled with honey and sesame
- CHARCUTERIE COUPE** V - GF OPTION PER PERSON \$16.00
Greek kefalotyri and vintage cheddar slices, salami rose, pistachios, pretzels, curation of fresh and dehydrated berries, with crackers

PLEASE BE AWARE WHILE WE OPEN 10AM TO 4PM - OUR KITCHEN CLOSSES 3PM



GLYKA

YOUR SWEETER OPTIONS TODAY

SCONES FOR ONE v

PER PERSON \$12.00

Two freshly baked fluffy scones, served with clotted cream, our delectable homemade organic berry jam, and morsal of fresh strawberry

BAKLAVA v

SINGLE \$10.00

You haven't had one like Despina's; or maybe you have & back for more?

Incredibly delicious greek filo layers filled with crushed walnuts, cinnamon, and honey syrup

GALAKTOBOUREKO v

SINGLE \$10.00

Traditional Greek creamy custard pie recipe, folded into a filo roll, soaked in delicious caremalised orange & honey syrup, dusted with cinnamon & pistachios

RASPBERRY CHOC BROWNIE v - GF OPTION

SINGLE \$10.00

Organic jammy raspberries baked into fudgy chocolate delight, dusted in davidsom plum & icing



MAINS

SUNDAY FINALE DISHES 15 SEPTEMBER 2024

PASTITSIO

+ MINI GREEK SALAD \$35.00

Delicious Greek baked pasta dish, gourmet beef & pork, topped in bechamel

GLASS PAIRING RECOMMENDATIONS: 2018 RESERVE SHIRAZ, 2011 RESERVE CHARDONNAY

MOUSSAKA

+ MINI GREEK SALAD \$35.00

Greek 'lasagna pie' layered with eggplant, potato, gourmet beef & pork, topped in bechamel

GLASS PAIRING RECOMMENDATIONS: 2020 CABERNET SAUVIGNON, 2018 RESERVE SHIRAZ

YEMISTES PIPERIES

+ TZATZIKI, SALAD \$35.00

Baked tasty red peppers, stuffed with juicy portobello mushrooms and rice

PAIRING RECOMMENDATION: 2020 CABERNET SAUVIGNON, 2011 RESERVE CHARDONNAY

PUMPKIN SOUP DF VG - GF OPTION

+ CROUTONS \$20.00

Don't make a classic unless it's truly the best, delicious fresh butternut burst

GLASS PAIRING RECOMMENDATIONS: 2023 VIOGNER, 2011 RESERVE CHARDONNAY

MORE CRUSTY BAGUETTE V - GFO ON REQUEST

\$1.00

Extra bowl of freshly baked slices for your meze or mains

GREEK SALAD GF V - VG OPTION

\$15.00

Fresh tomato, cucumber, red onion, capsicum, oregano, & liquid gold olive oil harvest 'c'



KRASI

AWARD WINNING CRAFTS FROM THE VINEYARD

WINE	GLASS	BOTTLE	CASE / DOZEN
2023 Viogner	\$12.00	\$30.00	\$300.00
2023 Verdehlo	\$12.00	\$30.00	\$300.00
2022 Premium Shiraz		\$75.00	\$660.00
2020 Cabernet Sauvignon	\$13.00	\$40.00	\$400.00
2018 Reserve Shiraz	\$13.00	\$40.00	\$400.00
2018 Liqueur Shiraz <small>PORT</small>		\$155.00	\$1550.00
2017 Cabernet Sauvignon		\$40.00	\$400.00
2017 Reserve Shiraz		\$45.00	\$450.00
2016 Reserve Shiraz		\$45.00	\$450.00
2011 Reserve Chardonnay	\$13.00	OUT OF STOCK	OUT OF STOCK
2011 Reserve Shiraz		\$65.00	\$650.00
2010 Shiraz		\$35.00	\$350.00
2010 Reserve Shiraz		\$65.00	\$650.00
2010 Dessert Wine <small>FORTIFIED</small>		\$120.00	\$1200.00

LADI

EXTRA VIRGIN VINEYARD HARVEST VARIETIES - LIMITED

OLIVE OIL	FLAVOUR STRENGTH	BOTTLE	CASE / DOZEN
Liquid Gold Harvest L	Peppery, strong	\$25.00	\$250.00
Liquid Gold Harvest A	Bitter, green	\$25.00	\$250.00
Liquid Gold Harvest B	Milder, crisp	\$25.00	\$250.00
Liquid Gold Harvest C	Mildest, soft	\$25.00	\$250.00