

PEPES



CHALET



Antipasti



OLIVES, PARMESAN, GRISSINI (V)	14.5	CASINO CLAMS	25.5
HOUSE FOCACCIA (V) Parmesan Crust	12.5	NZ Diamond Shell Clams, Guanciale, Garlic Butter, Pangrattato	
FULLY SICK BAR SNACK (V) Crumbed Eggplant & Parmesan Polpette	13.5	POLPETTE AL SUGO	19.5
SALUMI PLATE House Pickles, Grissini	28	Pork & Veal Meatballs, Napoli Sauce	
ARANCINI (V) Porcini	18.5	MOZZARELLA DI BUFALA FRITTA (V) Woodfired Peppers	23.5
KINGFISH CRUDO Preserved Lemon, Sage, Sicilian Capers	25.5	SOFT SHELL CRAB Tempura Crab & Artichokes	21.5
WHIPPED RICOTTA (V) Pane, Pickled Heirloom Beetroot	19.5	CARPACCIO PIEMONTESE Sliced Raw Beef, Truffle Emulsion, Mushrooms, Walnuts	24.5
VENETIAN QUAIL FRITTA Crispy Fried Quail, Lemon, Salt	26	POLENTA CHIPS (V) Tomato Sugo, Aioli	15



Insalate



CHALET HOUSE SALAD (V) Witlof, Chicory, Fennel, Radish, Celery, Orange, Mascarpone, Poppy Seeds	19.5	CAESAR Cos, Bacon, Anchovies, Boiled Egg, Croutons, Parma Dressing	23.5
		+ GRILLED CHICKEN	8.5



Macaroni



SPICY RIGATONI VODKA (V) Tomato, Onion, Calabrian Chilli	27.5	GNOCCHI ALLA BAVA (V) Baked Potato Gnocchi, Fontina, Parmesan	26.5
RAVIOLONI Beef + Veal Bolognese, Buffalo Ricotta, Parmigiano Reggiano	32	PACCHERI Duck & Mushroom Ragu	33.5
GIGLI Braised Rabbit, Soave, Sage	33	SPAGHETTI Crab, Arriabiata Sauce	36
CANNELLONI (V) Ricotta & Spinach, Tomato Sugo	25.5	RISOTTO AI FUNGHI (V) Wild Mushroom, Taleggio, Hazelnut + Crispy Prosciutto	27.5 6



SNOW REPORT

ASK YOUR WAITER IF YOU
WOULD LIKE IT TO SNOW!

FRESH SNOW: 10CM
AVERAGE DEPTH : 60CM
TEMP: 11°C
LIFTS OPEN 6/8

RIGATONI'S RUN : OPEN
POLPETTIS PEAK : OPEN
SAMBUCA SLALOM: CLOSED
GIGLI GULLY : OPEN

RAVIOLI RAMBLE : CLOSED
PEPE'S PASS : OPEN
SPÄTZLE SHUTE : CLOSED
RAVIOLONI TRAIL : OPEN



Pizza



MARGHERITA (V) San Marzano, Fior Di Latte, Parmesan, Basil	22
PEPE'S-RONI Pepperoni, San Marzano, Parmesan, Fior Di Latte, Scamozza	25.5
GAMBERO ROSSO San Marzano, Prawn, Spicy Salsa Verde, Rocket	28
PROSCIUTTO San Marzano, Rocket, Parmesan	26.5
SOTTOBOSCO (V) Mushroom Ragu, Porcini, Fior di Latte + Crispy Prosciutto	23.5 6

MANTOVANA (V) Roast Pumpkin, Pumpkin Seeds, Fior di Latte, Rosemary	23.5
POLPETTE Pork & Veal Meatballs, San Marzano, Cheese Blend	25.5
VEGAN (V) Eggplant, Zucchini, Mushroom, Capsicum, Pumpkin, Vegan Cheese Blend	24.5
PORCHETTA Roast Pork, Crackling, Potato, Mozzarella, Garlic, Rosemary	26.5



Pesce & Carne



COTELLETA ALLA MILANESE Crumbed Veal Schnitzel, Lemon	36.5
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PESCE DEL GIORNO	MP
BISTECCA DEL GIORNO	MP



Contorni



BROCCOLI RABE Garlic, Chilli, Lemon	14
PAN ROASTED WINTER VEGETABLES	14.5

ROCKET & PERE SALAD	13
GRATIN DI PATATE Baked Potato, Gruyere, Parmesan	14

GARDEN SALAD	13.5
TRUFFLED CHALET FRIES	14.5
FRIES	11.5



Dolci



PEPE'S WORLD FAMOUS LEMON CHEESECAKE	14.5
CHERRY & RHUBARB PIE Almond, Vanilla Ice Cream (Served warm)	14.5

TIRAMISU	14.5
TORTINO AL CIOCCOLATO Chocolate Pudding, Fior di Latte Gelato (Allow 15 Minutes)	16.5

CANNOLI Roasted White Chocolate & Ricotta	16.5
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