



# CHATHAM HOUSE RESTAURANT

2 course \$60 3 course \$73

## BREAD

Oregano and thyme focaccia | Morella Grove extra virgin olive oil and cherry balsamic

## ENTRÉE

Soy and sesame braised pork belly | spring onion pancake | cucumber | coriander

Pumpkin ravioli | burnt butter, garlic and sage sauce | toasted nuts (V)

Butter poached Queensland grouper fillet (A) | Singapore black pepper sauce | slow roasted celeriac | crispy curry leaves

Carolina gold roasted half spatchcock | black plum relish | blackened leek (GF)

## MAIN

Daintree barramundi fillet (A) | tea smoked mashed potato | sauteed asparagus and peas | capsicum coulis (GF)

Crispy skin duck breast | parsnip sarladaise | cocktail onion | cavolo-nero | orange jus (GF)

Greek style lamb shank | crispy kipfler potato | wilted baby spinach | Reggiano Parmigiana (GF)

Curry spiced cauliflower steak | apple, pomegranate, tomato, cucumber and butter lettuce salad | hummus (VG)

Char-grilled Darling Downs wagyu beef rump (MBS3+) 200gm | garden salad | straight cut chips | mushroom sauce

**(\$10 surcharge)**

## SIDES \$8 each

Honey and chili roasted carrots | mint | toasted pine nuts | sumac yoghurt (V/GF)

Mediterranean pearl cous cous salad | cucumber, tomato, coriander, olive, preserved lemon (VG)

## DESSERT

Chocolate fondant | strawberry coulis | coffee ice cream

Apple and almond crumble slice | vanilla anglaise (V)

### Fromage

Mossvale Blue cheese | cows milk | Berry's Creek, VIC

Applebox Smoked Cheddar | cows milk | Tilba, NSW

Triple Cream Brie | cows milk | Adelaide Hills, SA

Barossa bark | Mary's gone crackers | Falwasser | dried apricots | quince paste

A = Australian Seafood

I = Imported Seafood

M = Mixed Seafood

G/F = Gluten Free

V = Vegetarian

VG = Vegan

