



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

Autumn risotto | basil and semi-dried heirloom tomato pesto | baby bocconcini (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) | smoked mashed potato | seared asparagus and fennel | capsicum couli (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)

Indian spiced curried pumpkin wedge | apple, pomegranate, tomato, cucumber and butter lettuce salad | hummus (VG)

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

(\$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

Dark chocolate fondant | strawberry coulis | Baileys 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

