



CHATHAM HOUSE RESTAURANT

2 course \$63 3 course \$76

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

Winter risotto | basil and semi-dried heirloom tomato pesto | baby bocconcini (V/GF)

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

Duck breast | potato dauphinoise | baby herbs | blueberry jus

MAIN

Daintree barramundi fillet (A) | confit garlic mashed potato | seared asparagus and fennel | capsicum
couli (GF)

Butter chicken | saffron and cumin infused basmati rice | parsley and garlic butter naan

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

Miso and maple roasted pumpkin wedge | pearl cous cous olive and raisin salad | hummus (VG)

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

(\$10 surcharge)

SIDES \$9 each

Winter pear salad | red coral lettuce | dried cranberries | candied walnuts | pickled Spanish onion
(VG/GF)

Charred corn and chorizo mojo | tomato | eschalot | dill | feta | lime and chilli dressing

DESSERT

Dark chocolate fondant | strawberry coulis | Baileys ice cream

Apple and almond crumble slice | vanilla anglaise (V)

Fromage

Gorgonzola Piccante Blue | cows milk | Lombardy, Italy

Ford Farm Cave Aged Cheddar | cows milk | Dorset, England

Charleston Jersey Brie | cows milk | Adelaide, Australia

Oliver lane apple and cinnamon crackers | dried apricots | quince paste

A = Australian Seafood

I = Imported Seafood

M = Mixed Seafood

G/F = Gluten Free

V = Vegetarian

VG = Vegan

