



# 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

Winter 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) | confit garlic mashed potato | seared asparagus and fennel | capsicum couli (GF)

Butter chicken | saffron and cumin 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 | raisins | tomato | olives | hummus (VG)

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

**(\$10 surcharge)**

## SIDES \$8 each

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

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

## DESSERT

Dark chocolate fondant | strawberry coulis | Baileys ice cream

Apple and almond crumble slice | vanilla anglaise (V)

## Fromage

Caseificio Rosso Gratin Blue | cows milk | Piedmont, Italy

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

Paysan Breton L'Original Brie | cows milk | Brittany, France

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

