



CHATHAM HOUSE RESTAURANT

2 course \$60 3 course \$73

BREAD

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

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

Duck breast | potato dauphinoise | baby herbs | blueberry jus (GF)

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 glazed pumpkin wedge | tomato, green capsicum, eschalot and quinoa salad | hummus (VG/GF)

Char-grilled Darling Downs wagyu beef rump (MBS3+) 200gm | garden salad | beer battered chips | peppercorn sauce
(\$10 surcharge)

SIDE \$9 each

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

DESSERT

Dark chocolate fondant | strawberry coulis | Baileys ice cream (V)

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 (GF)

A = Australian Seafood

I = Imported Seafood

M = Mixed Seafood

G/F = Gluten Free

V = Vegetarian

VG = Vegan

