CHATHAM HOUSE RESTAURANT

2 course $65 3 course $78

BREAD

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

ENTRÉE

Pink peppercorn crusted Tasmanian lamb back-strap | mint, tomato, onion, radish and crouton salad | tzatziki

Spring 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

Thai chilli Shark Bay blue swimmer crab cakes (A) | Asian slaw | citrus mayonnaise | chili oil
($8 surcharge)

MAIN

Macadamia nut crusted Daintree barramundi fillet (A) | yam puree | mango and avocado salsa | warrigal greens and finger lime oil

Caramel braised Southern Highlands pork belly | jasmine rice | soy pod vegetables | chimichurri | sliced shallot

Greek style Tasmanian 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

Fennel salad | orange | iceberg lettuce | pomegranate (VG/GF)

DESSERT

Red wine poached peach and cream croissant | espresso ice cream

Gâteau de Voyage - raspberry and almond sponge cake | green tea and lemon curd | raspberries

Fromage

Gorgonzola Dolce Blue | cows milk | Lombardy, Italy

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

Charleston Jersey Brie | cows milk | Adelaide, Australia

Falwasser crackers | dried apricots | quince paste (GF)

A = Australian Seafood
I = Imported Seafood
M = Mixed Seafood

G/F = Gluten Free
V = Vegetarian
VG = Vegan

RESTAURANT AND CATERING AUSTRALIA - 2026 WINNER FOR EXCELLENCE- RESTAURANT IN A PUB/CLUB ACT