

WELCOME

Let us take you back to the Roaring 1920s and join our 16th Prime Minister Ben Chifley in his favourite restaurant, for an amazing meal partnered with a selection of local award-winning wines, beers and cocktails.

Our menu has been designed to bring you the best Australian cuisine has to offer, with refreshing comfort for the season. Start your meal with an entrée perfect to share with your loved ones, followed by a mouth-watering selection of prime meats from our famous grill, and cap it off with a sweet finish from our dessert menu. Most of the herbs used in our dishes are sourced from our courtyard garden.

We hope you enjoy your dining experience with us at Chifley's Bar & Grill, Canberra's true "Light on the Hill".

Please note, a 10% surcharge applies on Sundays, and 15% on Public Holidays.





STARTING IN 1926

ARTISAN BREAD Butter medallion	12
GRILLED THREE-MILLS FOCACCIA Red pepper-sundried tomato-macadamia-parmesan dip	25
TUSCAN WHITE BEAN FENNEL SOUP Roasted pine nuts, croutons, EVO oil	16
SEARED SCALLOPS Corn puree, chorizo crumbs, lemon oil	28
SALT & PEPPER LOLIGO SQUID Chilli, lemon aioli	25
CARAMALISED PORK BELLY Asian slaw, Japanese dressing, roasted sesame	24

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

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FROM THE SENATE GARDENS

SERRANO HAM SALAD Compressed melon, gem lettuce, shaved grana padano, EVO oil	28
GOULBURN RIVER SMOKED TROUT SALAD Apple, fennel, citrus dressing, salmon caviar	28
RADICCHIO ORANGE SALAD Gorgonzola, roasted walnuts, pomegranate dressing	25
CLASSIC CAESAR SALAD Fresh romaine hearts, bacon, boiled egg, caesar dressing, shaved parmesan	23

ADD ONS	
Grilled rare beef	9
Grilled king prawns	8
Grilled chicken	7
Grilled halloumi	7

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CHIFLEY'S SIGNATURE

	SIX HOURS BRAISED WHITE PYRENESS LAMB SHOULDER Smokey eggplant puree, harissa oil	52
	THERIYAKI GRILLED CHICKEN BREAST Fragrant rice, pickle ginger salad	46
	CONFIT DUCK MARYLAND Braised red cabbage, blood orange glaze	49
	PAN FRIED RICOTTA & BUTTERNUT PUMPKIN GNUDI Sage brown butter sauce, roasted hazelnut, parmesan	36
	LAMB VINDALOO Basmati rice	48
>	ORGANIC PASTA* Your choice of: Medley tomato, eschalot, garlic, butter, chilli, chives, lemon oil Or Pesto cream sauce	33
	CARNAROLI RISOTTO* Saffron, soybean, baby spinach, parmesan, EVO oil	33
	*ADD ONS Grilled king prawns Grilled chicken Grilled halloumi	8 7 7

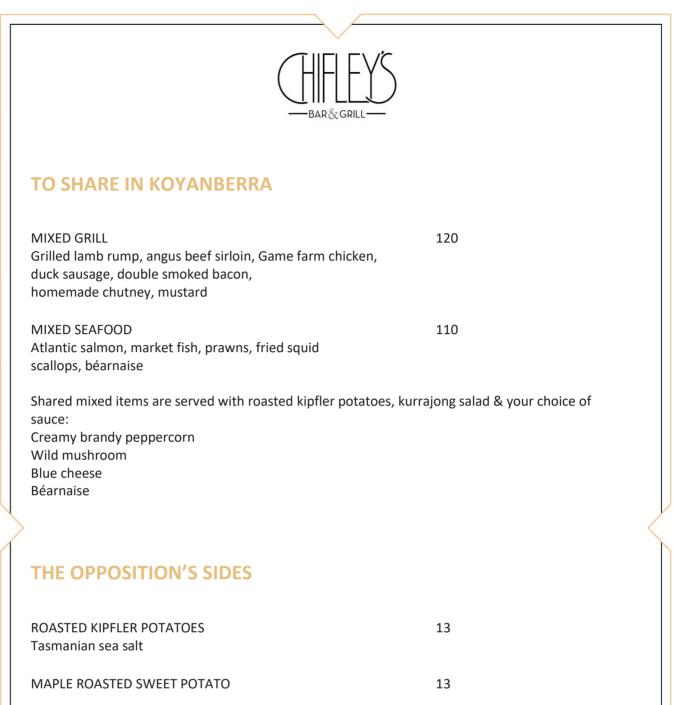
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THE LIGHT ON THE GRILL

300GM SIRLOIN Riverina Angus MB2+ (grain fed)	51	
200GM TASMANIAN SALMON FILLET	47	
200GM MARKET FISH	47	
220GM CHICKEN BREAST Game farm chicken	46	
200GM LAMB RUMP White Pyrenees MSA (grass fed, grain finished)	49	
200GM BEEF TENDERLOIN Pinnacle, MB2+ MSA (grass fed)	64	
300GM WAGYU BEEF RUMP Tajima, MB6+ MSA (grass fed)	64	
DUCK & ORANGE SAUSAGE A coarse blend of duck, spices and orange liqueur	47	
350GM BEEF RIB EYE CUTLET Grainge silver MSA, 100 day grainfed	66	
All cuts are served with your choice of sauce: Creamy brandy peppercorn Wild mushroom Blue cheese Béarnaise		
ADD ONS Grilled king prawns Grilled chicken Grilled halloumi Grilled maple smoked bacon	8 7 7 7	
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CHARRED BROCCOLINI Roasted almonds, EVO oil KURRAJONG SALAD Mixed leaf, cherry tomatoes, capsicum, cucumber,

shaved parmesan, lemon dressing

PARMESAN FRIES Tasmanian rosemary salt, aioli

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ISABELLA'S CONFECTIONERY

LAVENDER HONEY CHEESECAKE Berry compote	20
RUM-KISSED CARAMEL BANOFFEE TART Mascarpone cream	22
BELGIAN CHOCOLATE PANNA COTTA Seasonal berries	20
SPICED RED WINE POACHED PEAR Honey ricotta, hazelnut	22
KURRAJONG CHEESE PLATE Selection of Australian cheeses, dried fruits, quince paste, crackers and grissini	28
ICE CREAM SCOOP Your choice of: Vanilla Chocolate Strawberry English Toffee Berry sorbet	7

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