



# DINNER

Please let our team know of any allergy or dietary requirements



## STARTERS

<b>CONTINENTAL BREAD</b>	<b>8</b>
Butter medallion	
<b>GARLIC &amp; HERB BREAD</b>	<b>7</b>
<b>FRIED LOLIGO SQUID, FRESH CHILLI</b>	<b>16</b>
Aioli	
<b>To Share</b>	<b>30</b>
<i>Match with Long Rail Gully Riesling - \$ 14 glass</i>	
<b>MAPLE GLAZED PORK BELLY</b>	<b>18</b>
Apple-Bourbon chutney and pancetta crumbs	
<i>Match with Climbing Pinot Gris, Orange NSW - \$11 glass</i>	
<b>CHARCUTERIE BOARD TO SHARE</b>	<b>30</b>
Smoked duck, Italian salami, prosciutto, chicken liver pate, marinated olives, Persian feta, grissini, homemade chutney, gherkins, mustard and crackers	
<i>Oakridge, Over the Shoulder Pinot Noir is the perfect match to balance the palate - \$12 glass</i>	
<b>MINESTONE GENOVESE</b>	<b>12</b>
With Croutons	
<b>ENTRÉE PLATTER TO SHARE</b>	<b>40</b>
Garlic bread, smoked duck, grilled halloumi, fried loligo squid, prawns and pork belly	
<i>Match with a Great Southern Pinot Grigio, Copia \$ 12 glass</i>	

## SALADS

<b>CLASSIC CAESAR SALAD</b>	<b>15</b>
Fresh romaine hearts, bacon, boiled egg, Caesar dressing, shaved parmesan	
Add Prawns	<b>4</b>
Add Chicken	<b>3</b>
<i>Perfectly matched with Montrose Chardonnay \$10.5 glass</i>	
<b>QUINOA SALAD</b>	<b>15</b>
Honey roasted Dutch carrots, Persian feta cheese and Pomegranate vinaigrette	
Add Prawns	<b>4</b>
Add Chicken	<b>3</b>
<i>Perfectly matched with Oakridge Chardonnay \$12 glass</i>	
<b>THAI BEEF SALAD</b>	<b>24</b>
Warm rare beef, cucumber, capsicum, mint, Spanish onion, chili lime dressing	
<i>Match with a Barossa Shiraz, Four in Hand \$13 glass</i>	
<b>ROASTED VEGE COUSCOUS SALAD</b>	<b>15</b>
Halloumi cheese, Heirloom tomatoes and vegetables	
Add Prawns	<b>4</b>
Add Chicken	<b>3</b>
<i>Perfectly matched with Long Rail Gully Riesling \$14 glass</i>	
<b>FENNEL, WATERMELON, CUCUMBER AND GOATS CHEESE SALAD</b>	<b>15</b>
Honey mustard dressing	
Add Prawns	<b>4</b>
Add Chicken	<b>3</b>

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## FROM THE CHARGRILL

**At Chifley's your last bite is just as good as your first, our perfected cooking method and seasoning techniques ensure each cut of prime beef we serve arrives cooked to perfection; Just the way Ben Chifley would have liked it.**

200gm Salmon Steak **35**  
Tasmanian

200gm Beef Tenderloin **42**  
GRAINGE MSA 3 GRAINFED  
Match with, Nick O'Leary Shiraz - \$14 glass

300gm Sirloin Riverina **38**  
ANGUS GRAINFED  
Match with a bold Shiraz, Four in Hand \$13 glass

Lamb Cutlet **42**  
COWRA  
Match with a glass of Rymill: The Yearling Cabernet Sauvignon - \$ 11 glass

300GM Beef Rump Wagyu **42**  
TAJIMA MB4+ GRAINFED

220 gm Chicken Breast Supreme **28**  
Match with a glass of Giesen Vineyard Sauvignon Blanc - \$ 12 glass

400gm Rib Eye on the bone **56**  
CAPE GRIM MSA 4 GRASSFED  
Match with a glass of Nick O'Leary Shiraz \$14 glass

Add **12**  
Grilled King Prawns in Garlic cream sauce

**All cuts are served with chef's special Truffle scented Kohlrabi purée  
Garden greens and your choice of sauce  
Brandy cream peppercorn sauce  
Wild mushroom sauce  
Garlic Cream Sauce  
Béarnaise**

## TO SHARE FOR TWO

**MIXED GRILL 100**  
Grilled Lamb cutlets, Beef medallion, Chicken, Bacon, Homemade chutney, Mustard, Kipfler potatoes, Garden salad  
*A bottle of our local Nick O'Leary Shiraz will balance this perfectly - \$65 bottle*

**SEAFOOD GRILL 90**  
Atlantic Salmon, Catch of the day, Loligo Squid, Prawns,  
Aioli, Kipfler potatoes and a Garden salad  
*Match with a bottle of Cannibal Creek Semillon Sauvignon Blanc - \$ 75 bottle*

## CHEF'S SIGNATURE AND CLASSIC DISHES

**We know a thing or two about the perfect steak and grill, but it's not all we hang our hats on. Whether you're in the mood for chicken, seafood or vegetarian fare, we've got something to please your palate**

**RISOTTO**  
Saffron, spring pea and Roasted Hazelnut **28**  
Add Smoked Chicken **32**  
*Match with Oakridge Chardonnay - \$ 12 glass*

**FISH OF THE DAY 35**  
*Match with a fresh Marlborough Sauvignon Blanc Pikorua \$11 glass*

**ORGANIC LINGUINE**  
Vannamei Prawns, Cherry Tomatoes, Shallots, Garlic, Chilli and Extra Virgin Olive oil **35**  
*Match with Climbing Pinot Gris - \$52 bottle*

**CONFIT DUCK MARYLAND 35**  
Braised apple and red cabbage, Madeira glaze

**BARBEQUED QUAIL 32**  
Preserved Lemon Wild Rice  
*Match with The Conductor Merlot, - \$14 glass*

**RED WINE BRAISED COWRA LAMB 40**  
**SHOULDER**  
Farro Salad  
*Match with Rymill; The Yearling - \$11 glass*

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## VEGETARIAN OPTIONS

<b>RISOTTO</b>	<b>28</b>
Saffron, spring pea and Roasted Hazelnut	
<b>ORGANIC LINGUINE</b>	<b>28</b>
Garlic cream, Cherry tomato, Shallot, Garlic, chili, Extra virgin olive oil <i>Match with Climbing Pinot Gris - \$52 bottle</i>	
<b>MINESTONE GENOVESE</b>	<b>12</b>
With Croutons	
<b>FENNEL, WATERMELON, CUCUMBER AND GOATS CHEESE SALAD</b>	<b>15</b>
Honey mustard dressing	
<b>ROASTED VEGE COUSCOUS SALAD</b>	<b>15</b>
Halloumi cheese, Heirloom tomatoes and vegetables	
<b>QUINOA SALAD</b>	<b>15</b>
Honey roasted Dutch carrots, Persian feta cheese and Pomegranate vinaigrette	

## SIDE ORDERS

<b>FRENCH FRIES</b>	<b>8</b>
<i>Aioli and rosemary salt</i>	
<b>ROASTED DUCK FAT KIPFLER POTATOES</b>	<b>9</b>
<i>Tasmanian sea salt</i>	
<b>BEER BATTERED ONION RINGS</b>	<b>9</b>
Aioli	
<b>SWEET POTATO WEDGES</b>	<b>12</b>
Sweet Chili and Sour Cream	
<b>STEAMED BROCCOLINI</b>	<b>10</b>
<i>Burnt almond butter</i>	
<b>KURRAJONG SALAD</b>	<b>9</b>
<i>Pear, Pecorino and Champagne dressing</i>	

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