



LUNCH

All burgers are cooked well done
Please let our team know of any allergy or dietary requirements

STARTERS

CONTINENTAL BREAD	8
Butter medallion	
GARLIC & HERB BREAD	7
MINESTONE GENOVESE	12
With Croutons	

SALADS

CLASSIC CAESAR SALAD	15
Fresh romaine hearts, bacon, boiled egg, Caesar dressing, shaved parmesan	
Add Prawns	4
Add Chicken	3
<i>Perfectly matched with Montrose Chardonnay \$10.5 glass</i>	

QUINOA SALAD	15
Honey roasted Dutch carrots, Persian feta cheese and Pomegranate vinaigrette	
Add Prawns	4
Add Chicken	3
<i>Perfectly matched with Oakridge Chardonnay \$12 glass</i>	

THAI BEEF SALAD	24
Warm rare beef, cucumber, capsicum, mint, Spanish onion, chili lime dressing	
<i>Match with a Barossa Shiraz, Four in Hand \$13 glass</i>	

FENNEL, WATERMELON, CUCUMBER AND GOATS CHEESE SALAD	15
Honey mustard dressing	
Add Prawns	4
Add Chicken	3

SANDWICHES

CLUB SANDWICH	20
Rustic whole meal bread, chicken, bacon, egg, lettuce, tomato	
CHIFLEY'S BURGER	24
Beef burger, bacon, Swiss cheese, Onion relish, lettuce, pickle on a lightly toasted Brioche bun	

VEGETARIAN SANDWICH	20
Roasted pumpkin, Persian feta, Baby spinach, Tomato Pesto on a Sourdough Bâtard	

STEAK SANDWICH	24
Grilled beef, Swiss cheese, horseradish sauce, onion relish served on Conti bread	

CRISPY CHICKEN BURGER	20
Crispy chicken, Swiss cheese, onion relish lettuce, pickle on a lightly toasted brioche bun	

All sandwiches are served with French fries or Mixed leaf salad

FROM THE GRILL

At Chifleys, our last bite is just as good as your first, our perfected sous vide 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 Tasmanian	35
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200gm Beef Tenderloin GRAINGE MSA 3 GRAINFED	42
<i>Match with, Nick O'Leary Shiraz \$14 glass</i>	

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

Add grilled King prawns in garlic cream sauce	12
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**All cuts are served with chef's special Truffle scented Kohlrabi puree
Garden green and your choice of sauce
Sauce / Wild Mushroom sauce
Garlic cream / Béarnaise**

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CHEF'S SIGNATURE AND CLASSIC

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

SIDE ORDERS

FRENCH FRIES **8**

Aioli and rosemary salt

ROASTED DUCK FAT KIPFLER POTATOES **9**

Tasmanian sea salt

BEER BATTERED ONION RINGS **9**

Aioli

SWEET POTATO WEDGES **12**

Sweet Chili and Sour Cream

STEAMED BROCCOLINI **10**

Burnt almond butter

KURRAJONG SALAD **9**

Pear, Pecorino and Champagne dressing

DESSERTS

BELGIAN CHOCOLATE FONDANT **18**

Vanilla ice cream, Frangelico sauce

BAKED WILDBERRY CHEESECAKE **15**

Berry compote, raspberry coulis

ALMOND AND PEAR TART **15**

Vanilla Ice Cream

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