



DINNER

Please let our team know of any allergy or dietary requirements



STARTERS

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| CONTINENTAL BREAD | 8 |
| Butter medallion | |
| GARLIC & HERB BREAD | 7 |
| FRIED LOLIGO SQUID, FRESH CHILLI | 16 |
| Aioli | |
| To Share | 30 |
| <i>Match with Long Rail Gully Riesling - \$ 14 glass</i> | |
| TEQUILA SPIKED SEARED SCALLOPS | 18 |
| Sweet corn puree, pancetta crumbs, mandarin oil | |
| <i>Match with a Tommy's Margarita \$16</i> | |
| CHARCUTERIE BOARD TO SHARE | 30 |
| Smoked duck, Italian salami, prosciutto, chicken liver pate, marinated olives, Persian feta, grissini, homemade chutney, gherkins, mustard, crackers | |
| <i>Oakridge, Over the Shoulder Pinot Noir is the perfect match to balance the palate - \$12 glass</i> | |
| CHILLED SUMMER SOUP | 12 |
| Red capsicum, tomato, cucumber, celery, lime | |
| Add Prawns | 4 |
| Add Chicken | 3 |
| ENTRÉE PLATTER TO SHARE | 40 |
| Garlic bread, smoked duck, grilled tofu, fried loligo squid, prawns, scallops | |
| <i>Match with a Great Southern Pinot Grigio, Copia \$ 12 glass</i> | |

SALADS

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| 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 |
| Roasted broccolini, capsicum, Persian feta cheese and Pine nut, 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> | |
| CAPRESE SALAD | 15 |
| Bocconcini cheese, Heirloom tomatoes, basil, Pesto oil | |
| Add Prawns | 4 |
| Add Chicken | 3 |
| <i>Perfectly matched with Long Rail Gully Riesling \$14 glass</i> | |
| SPINACH, ASPARAGUS, STRAWBERRY AND GOATS CHEESE SALAD | 15 |
| Balsamic glaze | |
| Add Prawns | 4 |
| Add Chicken | 3 |

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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 Cauliflower 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, lemon, asparagus,
roasted Hazelnut **28**
Add Smoked Chicken **32**
Match with Oakridge Chardonnay - \$ 12 glass

FISH OF THE DAY 35
Banana leaf wrapped fish, coconut lemongrass sauce, steamed rice
Match with a fresh Marlborough Sauvignon Blanc Pikorua \$11 glass

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

PAN SEARED MAGARET DUCK BREAST 35
Pea puree, duck fat potato, Vermont maple syrup jus

KOREAN FRIED CHICKEN 32
Honey soy chili garlic sauce

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VEGETARIAN OPTIONS

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| RISOTTO | 28 |
| Saffron, lemon, asparagus, roasted Hazelnut | |
| ORGANIC LINGUINE | 28 |
| Garlic cream, Cherry tomato, Shallot, Garlic, chili, Extra virgin olive oil <i>Match with Climbing Pinot Gris - \$52 bottle</i> | |
| CHILLED SUMMER SOUP | 12 |
| Red capsicum, tomato, cucumber, celery, lime | |
| QUINOA SALAD | 15 |
| Roasted broccolini, capsicum, Persian feta cheese, pine nut, vinaigrette | |
| CAPRESE SALAD | 15 |
| Bocconcini cheese, Heirloom tomatoes, basil, pesto oil | |
| SPINACH, ASPARAGUS, STRAWBERRY AND GOATS CHEESE SALAD | 15 |
| Balsamic glaze | |

SIDE ORDERS

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

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