



# LUNCH

All burgers are cooked well done  
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>CHILLED SUMMER SOUP</b>                   | <b>12</b> |
| Red capsicum, tomato, cucumber, celery, lime |           |
| Add Prawns                                   | <b>4</b>  |
| Add Chicken                                  | <b>3</b>  |

## 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</i>                         |           |
| <i>\$10.5 glass</i>   |           |

|  |           |
|--|-----------|
| <b>QUINOA SALAD</b>  | <b>15</b> |
| Roasted broccolini, capsicum, Persian feta cheese, pine nut, vinaigrette | Add       |
| Prawns   | <b>4</b>  |
| Add Chicken  | <b>3</b>  |
| <i>Perfectly matched with Oakridge Chardonnay</i>                        |           |
| <i>\$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</i>                             |           |
| <i>\$13 glass</i>  |           |

|  |           |
|--|-----------|
| <b>CAPRESE SALAD</b>                                   | <b>15</b> |
| Bocconcini cheese, Heirloom tomatoes, basil, Pesto oil |           |
| Add Prawns   | <b>4</b>  |
| Add Chicken  | <b>3</b>  |
| <i>Perfectly matched with Long Rail Gully Riesling</i> |           |
| <i>\$14 glass</i>                                      |           |

## SANDWICHES

|  |           |
|--|-----------|
| <b>CLUB SANDWICH</b>   | <b>20</b> |
| Rustic whole meal bread, chicken, bacon, egg, lettuce, tomato                                    |           |
| <b>CHIFLEY'S BURGER</b>  | <b>24</b> |
| Beef burger, bacon, Swiss cheese, Onion relish, lettuce, pickle on a lightly toasted Brioche bun |           |
| <b>VEGETARIAN SANDWICH</b>   | <b>20</b> |
| Grilled tofu, baby spinach, hummus on a Sourdough Bâtard   |           |
| <b>STEAK SANDWICH</b>  | <b>24</b> |
| Grilled beef, Swiss cheese, horseradish sauce, onion relish served on Conti bread                |           |

|   |           |
|---|-----------|
| <b>CRISPY CHICKEN BURGER</b>  | <b>20</b> |
| 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<br>Tasmanian                          | <b>35</b> |
| 200gm Beef Tenderloin<br>GRAINGE MSA 3 GRAINFED          | <b>42</b> |
| <i>Match with, Nick O'Leary Shiraz \$14 glass</i>        |           |
| 300gm Sirloin Riverina<br>ANGUS GRAINFED                 | <b>38</b> |
| <i>Match with a bold Shiraz, Four in Hand \$13 glass</i> |           |
| Add grilled King prawns in<br>garlic cream sauce         | <b>12</b> |

**All cuts are served with chef's special Truffle  
 scented Cauliflower 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, 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*

### KOREAN FRIED CHICKEN **32**

Honey soy chili garlic sauce

## 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 MOUSSE **18**

*Fresh raspberries & mint*

### MANGO VANILLA CHEESECAKE **15**

*Berry compote, Mango coulis*

### COFFEE PANNA COTTA **15**

*Kahlua syrup, fresh berries*

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