



DINNER

Please let our team know of any allergy or dietary requirements

STARTERS

CONTINENTAL BREAD	8
Butter medallion	
GARLIC & HERB BREAD	7
FRIED LOLIGO SQUID, FRESH CHILLI	16
Aioli	
To Share	30
SEARED SCALLOPS	18
Carrot puree and pancetta crumbs, mandarin oil	
CHARCUTERIE BOARD TO SHARE	30
Smoked duck, Italian salami, prosciutto, chicken liver pate, marinated olives, Persian feta, grissini, homemade chutney, gherkins, mustard and crackers	
HONEY ROASTED PUMPKIN SOUP	12
Pine nuts, croutons	
ENTRÉE PLATTER TO SHARE	40
Garlic bread, smoked duck, grilled Haloumi, fried loligo squid, prawns and scallops	

SALADS

CLASSIC CAESAR SALAD	15
Fresh romaine hearts, bacon, boiled egg, Caesar dressing, shaved parmesan	
Add Prawns	4
Add Smoked salmon	4
Add Chicken	3
QUINOA SALAD	15
Roasted butternut pumpkin, Persian feta cheese and Cranberry, vinaigrette	
Add Prawns	4
Add Smoked salmon	4
Add Chicken	3
WARM MOROCCAN LAMB SALAD	24
Warm rare lamb, roasted vegetables, labne	
FARRO SALAD	15
Grilled haloumi cheese, Heirloom tomatoes, asparagus, Mint and Balsamic	
Add Prawns	4
Add Smoked salmon	4
Add Chicken	3

FROM THE CHARGRILL

At Chifleys 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 36
Tasmanian

200gm Beef Tenderloin 44
GRAINGE MSA 3 GRAINFED

300gm Sirloin Riverina 38
ANGUS GRAINFED

Lamb Cutlet 44
COWRA

ARTISAN DUCK & MAPLE Sausages 36
Classic mash

220 gm Chicken Breast Supreme 29

400gm Rib Eye on the bone 56
CAPE GRIM MSA 4 GRASSFED

Add Grilled King Prawns 12
in Garlic cream sauce

All cuts are served with chef's special Truffle scented Kumara purée

Garden greens and your choice of sauce

Brandy cream peppercorn sauce

Wild mushroom sauce

Garlic Cream Sauce

Béarnaise Sauce

TO SHARE FOR TWO

MIXED GRILL 100
Grilled Lamb cutlets, Beef medallion, Chicken, Bacon, Duck and maple sausage, Homemade chutney, Mustard, Kipfler potatoes, Garden salad

SEAFOOD GRILL 90
Atlantic Salmon, Catch of the day, Loligo Squid, Prawns,
Aioli, Kipfler potatoes and a Garden salad

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 28
Wild mushroom, roasted Hazelnut
Add Smoked Chicken 32

FISH OF THE DAY 35
Banana leaf wrapped fish, coconut lemongrass sauce and steamed rice

ORGANIC LINGUINE 35
Vannamei Prawns, Cherry Tomatoes, Shallots, Garlic, Chili and Extra Virgin Olive oil

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

KOREAN PORK BELLY AND KIMCHI 35
Steamed rice

RED WINE AND ROSMARY BRAISED LAMB SHANK 36
Classic creamy mash



VEGETARIAN OPTIONS

RISOTTO	28
Wild mushroom roasted Hazelnut	
ORGANIC LINGUINE	28
Garlic cream, Cherry tomato, Shallot, Garlic, chili, Extra virgin olive oil	
HONEY ROASTED PUMPKIN SOUP	12
Pine nuts, croutons	
QUINOA SALAD	15
Roasted butternut pumpkin, Persian feta cheese and Cranberry, vinaigrette	
FARRO SALAD	15
Grilled haloumi cheese, Heirloom tomatoes, asparagus, Mint and Balsamic	

SIDE ORDERS

FRENCH FRIES	8
<i>Aioli and rosemary salt</i>	
ROASTED DUCK FAT KIPFLER POTATOES	9
<i>Tasmanian sea salt</i>	
CLASSIC MASH	9
SEASONED WEDGES	12
Sweet Chili and Sour Cream	
STEAMED BROCCOLINI	11
<i>Burnt almond butter</i>	
KURRAJONG SALAD	9
<i>Pear, Pecorino and Champagne dressing</i>	

Please let our team know of any allergy or dietary requirements