



CHATHAM HOUSE RESTAURANT

Summer Menu

Monday – Friday 12.00 – 2.30pm Lunch and 6.00 – 9.00pm Dinner

2 course \$50 3 course \$65

Bread

Multigrain roll | charcoal sea salt butter

To Start

Slow roasted pork belly katsu | iceberg lettuce | sweet, sticky and sour dipping sauce

Seared Mooloolaba scallops | avocado mousse | crème fraiche | citrus segments | shallot and white balsamic pearls (G/F)

Corn Tostada – pulled veal rib | jalapeno | corn, tomato and olive salsa | mango chutney (G/F)

Potato gnocchi | Clear Range truffle sautéed forest mushroom fricassee (V)

Sage caramel | popcorn | chicken breast | pappardelle

Six Port Stephens rock oysters | lemon cheek (GF)

Main

Rosemary roasted three bone Parwan Valley lamb rack | sweet potato fondant | baby beetroot | sugar snaps | lemon and garlic emulsion (G/F)

Byron Bay pork cutlet | roasted fennel, red cabbage, onion, asparagus and caramelised apples | cider jus (G/F)

Grilled chicken salad – Alfalfa, avocado, wombok, carrot, purple cabbage, sugarloaf cabbage, pickled beetroot, apple, turmeric cauliflower | za'atar

Char grilled Riverina 36-day dry aged striploin (350gm) | steak house chips | garden salad | mushroom jus **(\$14 surcharge)**

Crispy skin King Reef barramundi fillet | spring onion, cucumber and confit black Russian tomato | sauce Vierge (G/F)

Bang Bang cauliflower shawarma | pomegranate | Spanish onion | tomato | lettuce | parsley | burnt eggplant puree | lemon dressing (Vegan)

Sweet

Hunted + Gathered Tanzania dark chocolate delice | coffee and salted caramel ice cream | ginger crumbs

Press Club Strawberries – Original since 1999 – butterscotch Cream | strawberries – fresh, coulis, sorbet and curd | vanilla Galliano ice cream (G/F)

Fromage

Section 28 Monte Rosso | cows milk | Adelaide Hills, South Australia

Berry's Creek Oak Blue | cows milk | Gippsland, Victoria

Dellendale Appenzelle | cows milk | Denmark, Western Australia

falwasser | lavosh | rosemary pane croccante | red wine poached pears