



CHATHAM HOUSE RESTAURANT

MONDAY-FRIDAY | LUNCH: 12.00-2.30PM AND DINNER: 6.00-9.00PM
2 COURSE \$60 3 COURSE \$73

BREAD

Damper | house churned butter

ENTRÉE

Honey soy beef rib | sesame and herb dressed corn ribs | miso aioli

Potato gnocchi | oven roasted plum tomatoes, basil and spinach sauce | buffalo mozzarella | toasted pine nuts (V)

Roast pork belly | apple puree | grilled broccolini | black garlic sauce | scratchings (G/F)

Sauteed field mushroom risotto | sage | sun dried tomato pesto | Reggiano Parmigiano (V G/F)

Six South Coast Sydney rock oysters | lemon cheek (G/F) or verbena, blood orange and chilli salsa (G/F)

Citrus sous vide Tasmanian salmon fillet | Billington's treacle hung yoghurt | honey and thyme compressed beetroot
mango and fennel salad (GF)

MAIN

Lemon myrtle oven roasted new potato, kale and Dutch carrot salad | watercress sauce | beetroot chips | tarragon and macadamia dressing (VG)

Lamb and freekeh tagine | naan bread | Greek yoghurt | tomato and apple chutney | turmeric pickled cucumbers

Murray River pork loin | spiced poached pear | verde | cured sumac red onion

Sous vide Great Southern grass fed lamb rump | smoked beetroot puree | sugar snap, wax bean and string bean salad | chimichurri

Char grilled grass-fed Western Australian beef fillet | straight cut chips | garden salad | Charcutière sauce (\$10 surcharge)

Humpty Doo barramundi fillet | confit sweet potato | glazed balsamic asparagus | Marco Pierre White's mussel and saffron soup (GF)

DESSERT

Caramel and dark chocolate ganache tart | honey macadamia ice cream | freeze dried raspberry

Press Club Strawberries | Original since 1999 – butterscotch cream | strawberries – fresh, coulis, sorbet & curd | vanilla ice cream (GF/V)

Fromage | Triple Cream Tarago River | cows milk | Gippsland, Victoria
Fourme d'Ambert AOP Cantorel | cows milk | Sayat, France
Ford Farm Cheddar Cave – Aged | cows milk | West Dorset, England
Mauri Taleggio Bontaleggio di Grotta DOP | cows milk | Treviglio, Italy
Rustic wafers | lavosh | barossa bark | dried apricots | quince paste



RESTAURANT AND CATERING AUSTRALIA
NATIONAL WINNER 2023 SILVER AWARD FOR EXCELLENCE
RESTAURANT IN A PUB/CLUB

V -Vegetarian
G/F - Gluten Free