

CHIFLEY'S

—BAR & GRILL—

Our Dinner selection is temporarily unavailable, please refer to our Take Away menu for your dining options.

Welcome to Chifley's Bar & Grill.

Let us take you back to the Roaring 20's and join our 16th Prime Minister Ben Chifley in his favorite restaurant, for an amazing meal partnered with a selection of local award winning wines, beers and cocktails.

Our menu has been designed to bring you the best Australian cuisine has to offer, with a refreshing twist for the summer season. Start your meal with an entrée perfect to share with your loved ones, followed by a mouthwatering selection of prime meats from our famous Grill, and cap it off with a sweet finish from our dessert menu.

We hope you enjoy your dining experience with us at Chifley's Bar & Grill, Canberra's true "Light on the Hill".

DINNER



STARTERS

CONTINENTAL BREAD 10

Butter medallion

GARLIC & HERB BREAD 8

FRIED LOLIGO SQUID, FRESH CHILLI AND AIOLI 16

****Share for two 30**

SEARED SCALLOPS 18

Pancetta crumbs, Pea purée, mandarin oil

BEEF TENDERLOIN CARPACCIO 24

Arugula capers, pecorino, lemon oil, lavosh

CHARCUTERIE BOARD TO SHARE 30

Smoked duck, Italian salami, prosciutto, chicken liver pâté, marinated olives,
Persian feta, grissini, homemade chutney, gherkins, mustard, crackers

RED PEPPER & ROMA TOMATO SOUP 12

Lemon olive oil, croutons

ENTRÉE PLATTER TO SHARE 40

Garlic bread, smoked duck, grilled haloumi, fried loligo squid, prawns, scallops

SALADS

CLASSIC CAESAR SALAD 15

Fresh romaine hearts, bacon, boiled egg, Caesar dressing, shaved parmesan

QUINOA SALAD 15

Baby spinach, watermelon, Persian feta cheese, cranberry vinaigrette

RICE NOODLE SALAD 15

Red cabbage, carrot, coriander ginger lime dressing

****Add either Prawns, Smoked Salmon or Chicken to any salad 4.5**

THAI BEEF SALAD 24

Warm rare beef, Capsicum, tomato, cucumber, red onion, basil, Thai dressing

Please let our team know of any allergy or dietary requirements



CHIFLEY'S FAMOUS 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 Tasmanian Salmon Steak 36

200gm Fish of the day 36

300gm Riverina Sirloin 39

Angus, msa 3, grainfed

200gm Beef Tenderloin 45

Grainge, msa 3, grainfed

300gm Rib Eye on the bone 52

Cape grim, msa 4, grassfed

250gm Cornfed Chicken Breast 34

Game farm

200gm Pork Tenderloin 36

Berkshire

250gm Lamb Cutlet 44

Cowra

****With grilled King Prawns in garlic cream sauce 14**

****With grilled maple smoked bacon 12**

****With bone marrow 12**

All cuts are served with chef's special truffle scented cannellini bean purée, seasonal vegetables and your choice of sauce:

**Brandy Diane
Wild Mushroom
Garlic Cream
Béarnaise**

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TO SHARE FOR TWO

*Can't decide on just one item of the Grill?
Why not try a taste of our favorites?*

MIXED GRILL 99

Grilled Lamb cutlets, Beef medallion, Chicken,
Bacon, homemade chutney, mustard, kipfler potatoes, garden salad

SEAFOOD GRILL 90

Atlantic Salmon, Catch of the day, Loligo Squid, Prawns,
aioli, kipfler potatoes, garden salad

CHEF'S SIGNATURE 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, we've got something to please your palate.*

RISOTTO 28

Roast beetroot, goat cheese, rocket
****Add Smoked Chicken or Prawns 4.5**
Suggested Wine - Devil's Staircase Pinot Noir - \$11 Glass

ORGANIC STROZZAPRETI 35

Blue Swimmer Crab meat, medley of tomatoes, shallots, garlic, chili,
extra virgin lemon oil
Suggested Wine - Pikorua Sauvignon Blanc - \$11 Glass

TWICE COOKED PORK BELLY 35

Rhubarb & pear compote, port wine glaze
Suggested Wine - The Other Wine Co Grenache- \$14 Glass

CRUNCHY KOREAN FRIED CHICKEN 34

Honey soy dip
Suggested Wine - Long Rail Gully Riesling - \$14 Glass

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VEGETARIAN OPTIONS

RED PEPPER & ROMA TOMATO SOUP 12

Lemon olive oil, croutons

Suggested Wine - Barone Ricasoli Chianti - 13 Glass

RISOTTO 28

Roast beetroot, goat cheese, rocket

Suggested Wine - Devil's Staircase Pinot Noir - 11 Glass

ORGANIC STROZZAPRETI 28

Garlic cream, medley tomato, shallot, garlic, chili, extra virgin olive oil

Suggested Wine - Pikorua Sauvignon Blanc - 11 Glass

QUINOA SALAD 15

Baby spinach, watermelon, Persian feta cheese and cranberry, vinaigrette

Suggested Wine - Luna Rosa Rose - 10 Glass

RICE NOODLE SALAD 15

Red cabbage, carrot, coriander ginger lime dressing

Suggested Wine - Montrose Chardonnay - 10.5 Glass

SIDE ORDERS

FRENCH FRIES 9

Aioli and rosemary salt

ROASTED KIPFLER POTATOES 9

Tasmanian sea salt

POTATO SALAD 9

Sour cream, chives

BEER BATTERED ONION RINGS 14

Sweet chili

STEAMED BROCCOLINI 12

Burnt almond butter

KURRAJONG SALAD 9

Fennel, orange, pecorino, champagne dressing

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DESSERTS

BELGIAN CHOCOLATE MOUSSE 18

Fresh raspberries

DECONSTRUCTED PAVLOVA 15

Lemon curd, seasonal berries

LEMON-LIME CHEESECAKE 15

Berry compote

VERJUS POACHED BEURRÉ BOSCH PEAR 15

English toffee ice cream

LAVENDER PANNA COTTA 18

Seasonal berries

ICE CREAM 5

Vanilla, English Toffee, Strawberry, Chocolate, Berry Sorbet, Lemon Sorbet

****Your choice of two flavors**

AUSTRALIAN CHEESE PLATTER 30

Served with dried muscatels grapes, quince paste, crackers, grissini

LIQUID DESSERT

Served as a cocktail

AFFOGATO 14

Espresso di Manfredi, vanilla ice cream

Your choice of one of the below:

Frangelico, Amaretto, Kahlua, Baileys

LEMON MERINGUE PIE 16

Limoncello, Frangelico, lemon juice, egg white, meringue

LIQUID ICE CREAM 18

Dark rum, grand mariner, Chambord,
vanilla ice cream, sparkling wine, raspberry dust



PORTS

	75ML
Penfolds Grandfather Port	22
Seville Hill Vintage Port	10
Galway Pipe Port	14
Ramos Pinto 'Lagrima'	10
All Saints Muscat	10

COGNAC

	30ML
Martell VSOP	11
Remy Martin VSOP	11
Hennessy XO	32
Hennessy VSOP	15

SHERRY

	75ML
Delgado Zuleta 'La Goya'	9
Barbadillo Pedro Ximenez	15
Barbadillo Olorosso	11
Barbadillo Amontillado Dry	10

DESSERT WINE

	90ML	Bottle
Craigmoor Botrytis Mudgee, New South Wales	9	44
Dalzotto Elena King Valley, Victoria	10.5	49
Chateau Filhot Route de Filhot, Sauternes, France		95

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