

# CHIFLEY'S

— BAR & GRILL —

*Welcome to Chifley's Bar & Grill.*

*Let us take you back to the Roaring 20's and join our 16<sup>th</sup> 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 by our Executive Chef Saju Rajappan to bring you the best Australian cuisine has to offer. 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 & SALADS

**CONTINENTAL BREAD 10**

Butter medallion

**FRIED LOLIGO SQUID, FRESH CHILLI AND AIOLI 16**

**ROASTED BUTTERNUT PUMPKIN SOUP 12**

Lemon olive oil, croutons

**CLASSIC CAESAR SALAD 15**

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

**\*\*With Prawns 5**

**\*\*With Chicken 4**

**THAI BEEF SALAD 24**

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

## 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**

**300gm Riverina Sirloin 39**

*Angus, msa3, grainfed*

**250gm Cornfed Chicken Breast 34**

*Game farm*

**250gm Lamb Cutlet 44**

*Cowra*

**All cuts are served with chef's seasonal vegetables and your choice of sauce:**

**Brandy Diane Sauce**

**Béarnaise Sauce**

Please let our team know of any allergy or dietary requirements



## **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.*

### **ORGANIC PASTA 25**

Medley of tomatoes, shallots, garlic, chili and extra virgin lemon oil

**\*\*With Prawns 5**

**\*\*With Chicken 4**

### **RISOTTO 25**

Wild Mushroom

**\*\*With Prawns 5**

**\*\*With Chicken 4**

### **LAMB ROGAN JOSH 28**

With steam rice and pappadam

### **CHICKEN AND MUSHROOM RAGOUT 27**

With steam rice

## **SIDE ORDERS**

### **FRENCH FRIES 9**

Aioli and rosemary salt

### **ROASTED KIPFLER POTATOES 9**

Tasmanian sea salt

### **BEER BATTERED ONION RINGS 14**

Sweet chili

### **STEAMED VEGETABLES 12**

### **KURRAJONG SALAD 9**

Mixed Leaf, champagne dressing

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## **DESSERTS**

### **CHEESECAKE 15**

With berry compote

### **VANILLA BEAN CRÈME BRÛLÉE 15**

Berry compote

### **ICE CREAM 10**

Two scoops of our daily selection

## **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

### **LIQUID ICE CREAM 18**

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

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## 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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