



## IN ROOM DINING

12:00pm till 14:00pm & 20:30pm till 06:00am

### STARTERS

ARTISAN BREAD	9
Butter medallion	
CRISPY SALT & PEPPER SQUID	17
Aioli and fresh chilli	
STICKY MAPLE-SESAME CHICKEN BITES	17
Chipotle sauce	

### SALADS

CLASSIC CAESAR SALAD	17
Fresh romaine hearts, bacon, boiled egg, Caesar dressing and shaved parmesan	
STRAWBERRY & MELON SALAD	17
Prosciutto, goat cheese, mesclun and balsamic vinaigrette	
THAI SALAD	15
Tomatoes, capsicum, carrot, cucumber, onion, chili, dressing	
Something extra?	
add grilled king prawns	7
add grilled chicken	6
add grilled halloumi	6



## COMFORT MEALS

CHIFLEY'S BURGER*	29
Beef burger, bacon, swiss cheese, onion relish, Lettuce, pickle, toasted brioche bun, chips	
*All beef burgers are prepared well done	
CHICKEN BURGER	29
Grilled chicken breast, bacon, swiss cheese, onion relish, lettuce, pickle, toasted brioche bun, chips	
LAMB ROGAN JOSH	29
Steamed rice	

## FROM THE GRILL

200GM TASMANIAN SALMON FILLET	39
220GM CHICKEN BREAST	39
Free range	
350GM LAMB RACK	51
White Pyrenees MSA (Grass fed, Grain finished)	
200GM BEEF TENDERLOIN	51
Grainage, MSA (Grain fed)	
300GM SIRLOIN	45
Riverina Angus MB2+ (Grain fed)	
250 GM BEEF RUMP	45
Tajima Wagyu MB4+ (Grain Fed)	
Something extra?	
add grilled king prawns	7
add grilled maple smoked bacon	6

All cuts are served with chef's special truffle scented vegetable purée, seasonal vegetables and your choice of sauce: Creamy brandy peppercorn / Wild mushroom / Port wine jus / Béarnaise.



## CHEF'S SIGNATURE & CLASSIC DISHES

PAN FRIED GNOCCHI	31
Burnt sage butter, parmesan, rocket leaves, roasted hazelnut	
ORGANIC PASTA	29
Medley tomato, eschalot, garlic, chilli, chives and EVO oil	
Something extra?	
add grilled king prawns	7
add grilled chicken	6
add grilled halloumi	6
200GM VEAL MEDALLIONS	46
Mushroom, Marsala Cream	

## VEGETARIAN OPTIONS

PAN FRIED GNOCCHI	31
Burnt sage butter, parmesan, rocket leaves, roasted hazelnut and evo oil	
ORGANIC PASTA	29
Medley of tomatoes, eschalot, garlic, chilli and evo oil	
THAI SALAD	17
Tomatoes, capsicum, carrot, cucumber, spanish onion, chili and Thai dressing	
Something extra?	
Add grilled halloumi	6



## SIDES

FRENCH FRIES Rosemary salt	9
KIPFLER POTATOES CHIPS Truffle oil, parmesan and aioli	11
BEER BATTERED ONION RINGS Sweet chilli	12
STEAM BROCCOLINI Toasted walnut and evo oil	12
KURRAJONG GARDEN SALAD Medley of tomatoes, carrots, cucumber, spanish onion	10

## DESSERTS

MANGO CHEESECAKE Mascarpone cream	17
WHITE CHOCOLATE & COCONUT PANNA COTTA Macerated berries	17
KURRAJONG CHEESE PLATE Selection of Australian cheeses, dried muscatels grapes, quince paste, crackers and grissini	23
ZESTY LEMON TART Raspberries	17
ICE CREAM SCOOP Your choice of: Vanilla Chocolate Strawberry Pistachio Berry sorbet	6



## LATE NIGHT MENU

20:30pm till 06:00am

CLASSIC CAESAR SALAD Fresh romaine hearts, bacon, boiled egg, Caesar dressing and shaved parmesan	17
LAMB ROGAN JOSH Steamed rice	29
GYPSY HAM, TASTY CHEESE TOASTIE Sourdough bread, chips	20
KURRAJONG CHEESE PLATE Selection of Australian cheeses, dried muscatels grapes, quince paste, crackers and grissini	23

