



DINNER

WELCOME

Let us take you back to the Roaring 1920's and join our 16th Prime Minister Ben Chifley in his favourite 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 refreshing comfort for the season. Start your meal with an entrée perfect to share with your loved ones, followed by a mouth-watering selection of prime meats from our famous grill, and cap it off with a sweet finish from our dessert menu. Most of the herbs used in our dishes are sourced from our courtyard garden.

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





SMALL PLATES

ASSORTED BREAD Butter medallion	10
HERB & GARLIC BREAD	12
BURRATA CAPRESE Buffalo burrata, heirloom tomatoes, basil pesto, balsamic glaze	20
CREAMY SCALLOP BRUSCHETTA Chive cream, baby spinach, mandarin oil	24
KARAAGE FRIED CHICKEN Wasabi mayonnaise	22
CRISPY SALT & PEPPER SQUID Aioli, fresh chilli	18
MAPLE ROASTED BUTTERNUT PUMPKIN SOUP Roasted walnuts, croutons, EVO oil	14
CHIFLEY'S QUINOA SALAD Roasted butternut pumpkin, baby spinach, walnuts, raspberry vinaigrette	17
EGYPTIAN FARRO & LAMB SALAD Warm rare lamb, farro, feta cheese, raisins, cucumber, fresh mint, pomegranate vinaigrette	24
Add ons?	
grilled king prawns	8
blue swimmer crab	8
grilled chicken	6
grilled halloumi	6
serrano ham	8

* Please inform our team of any dietary requirements.



LARGE PLATES

RED WINE BRAISED LAMB SHANK Creamy mash, red wine glaze	42
CONFIT DUCK MARYLAND Braised red cabbage, plum sauce	40
200GM TASMANIAN SALMON FILLET Special truffle scented vegetable purée, seasonal vegetables With your choice of sauce*	39
200GM MARKET FISH Special truffle scented vegetable purée, seasonal vegetables With your choice of sauce*	39
PORK & FENNEL SAUSAGES Special truffle scented vegetable purée, seasonal vegetables with your choice of sauce	39
220GM CHICKEN BREAST Free range chicken served with Special truffle scented vegetable purée, seasonal vegetables and with choice of sauce*	39
CHICKEN MASSAMAN CURRY Jasmine rice	39
PAN FRIED GNOCCHI Garlic cream, baby spinach, roasted hazelnut, parmesan	32
ORGANIC PASTA Medley tomato, eschalot, garlic, butter, chilli, chives, lemon oil	29
CARNAROLI RISOTTO Wild mushroom, parmesan, EVO oil	29
CLASSIC CAESAR SALAD Fresh romaine hearts, bacon, boiled egg, Caesar dressing, shaved parmesan	17

*Choice of sauce: Creamy brandy peppercorn / Wild mushroom / Garlic Cream / Red wine jus / Béarnaise.

* Please inform our team of any dietary requirements.



PREMIUM STEAKS FROM THE GRILL

300GM SIRLOIN Riverina Angus MB2+ (Grain fed)	44
250GM LAMB RUMP White Pyrenees MSA (Grass fed, Grain finished)	49
200GM BEEF TENDERLOIN Grainge, MSA (Grain fed)	52
300 GM RIB EYE ON THE BONE Cape Grim, MSA 4 (Grass Fed)	59
Add ons	
grilled king prawns	8
blue swimmer crab	8
grilled chicken	6
grilled maple smoked bacon	7
grilled halloumi	6

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

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TO SHARE FOR TWO

MIXED GRILL 110
Grilled lamb rump, angus beef sirloin, free range chicken,
pork sausages, homemade chutney, mustard

SEAFOOD GRILL 100
Atlantic Salmon, market fish, prawns, scallops, béarnaise

Mix grills are served with roasted kipfler potatoes, Kurrajong salad & your choice of sauce

SIDES

ROASTED DUCK FAT KIPFLER POTATOES 12
Tasmanian sea salt

BEER BATTERED ONION RINGS 14
Sweet chilli

CLASSIC CREAMY MASHED POTATOES 14

STEAMED WINTER VEGETABLES 12
EVO oil

MIXED GARDEN SALAD 9
Mixed leaf, cherry tomatoes, capsicum, cucumber,
shaved parmesan, lemon dressing

PARMESAN FRIES 10
Tasmanian rosemary salt, Aioli

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SWEET FINISH

BAKED RICOTTA & LEMON CHEESECAKE Berry compote	17
WARM STICKY DATE PUDDING Butterscotch sauce,, English toffee ice cream	17
CARDAMOM&TURMERIC CREME BRULEE Seasonal berries	17
WARM BELGIAN CHOCOLATE FONDANT Fresh berries, vanilla ice cream	19
KURRAJONG CHEESE PLATE Selection of Australian cheeses, dried muscatels grapes, quince paste, crackers and grissini	23
ICE CREAM SCOOP Your choice of: Vanilla Chocolate Strawberry English Toffee Berry sorbet	6

LIQUID DESSERTS

AFFOGATO Espresso di Manfredi, vanilla ice cream Your choice of one of the below: Frangelico, Amaretto, Kahlua, Bailey's	14
LIQUID ICE CREAM Dark Rum, Grand Marnier, Chambord, Vanilla ice cream, sparkling wine	18

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FAREWELL

Hotel Kurrajong curates' bespoke events, weddings, gourmet degustation's, masked balls, garden parties and gatherings that draw on the 1920s for glamour with Art Deco inspired elegance.

Thank you for joining us at Chifley's Bar & Grill, we hope you have enjoyed your evening, we invite you to share your dining experience.



#chifleysbarandgrill

hotelkurrajong.com.au

