



LUNCH

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

| | |
|---|----|
| ARTISAN BREAD Butter medallion | 10 |
| BURRATA CAPRESE Buffalo burrata, heirloom tomatoes, basil pesto, balsamic glaze | 20 |
| CRISPY SALT & PEPPER SQUID Aioli, fresh chilli | 18 |
| MAPLE ROASTED BUTTERNUT PUMPKIN SOUP Roasted walnuts, croutons, EVO oil | 14 |
| QUINOA SALAD Roasted butternut pumpkin, baby spinach, walnuts, raspberry vinaigrette | 17 |
| CLASSIC CAESAR SALAD Fresh romaine hearts, bacon, boiled egg, Caesar dressing, shaved parmesan | 17 |
| EGYPTIAN FARRO & LAMB SALAD Warm rare lamb, farro, feta cheese, raisins, cucumber, fresh mint, pomegranate vinaigrette | 24 |
| CHIFLEY'S BURGER* Beef burger, cheddar cheese, tomato relish, lettuce, pickle, toasted brioche bun, chips *All beef burgers are cooked well done | 29 |
| VEGETARIAN PANINI Grilled halloumi cheese, roasted capsicum, mixed leaves, baba ghanoush, chips | 22 |
| STEAK SANDWICH Grilled beef sirloin, brie cheese, mixed leaves horseradish sauce, onion relish, chips | 24 |
| CHICKEN BURGER Grilled chicken breast, cheddar cheese, tomato relish, lettuce, pickle, toasted brioche bun, chips | 29 |
| DOUBLE SMOKED HAM & CHEESE TOASTIE Sourdough bread, chips | 20 |

* Please inform our team of any dietary requirements.



LARGE PLATES

| | |
|--|----|
| RED WINE BRAISED LAMB SHANK Creamy Mash, red wine glaze | 42 |
| 200GM TASMANIAN SALMON FILLET 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 your 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 |
| Something extra? | |
| add grilled king prawns | 8 |
| add blue swimmer crab | 8 |
| add serrano ham | 8 |
| add grilled chicken | 6 |
| add grilled halloumi | 6 |

*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 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.

* Please inform our team of any dietary requirements.



SIDES

| | |
|---|----|
| ROASTED DUCK FAT KIPFLER POTATOES Tasmanian sea salt | 12 |
| BEER BATTERED ONION RINGS Sweet chilli | 14 |
| CLASSIC CREAMY MASHED POTATOES | 14 |
| STEAMED WINTER VEGETABLES EVO oil | 12 |
| MIXED GARDEN SALAD Mixed leaf, cherry tomatoes, capsicum, cucumber, shaved parmesan, lemon dressing | 9 |
| PARMESAN FRIES Tasmanian rosemary salt, Aioli | 10 |

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 |
| 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 |

* Please inform our team of any dietary requirements.



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

