

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

grilled halloumi

	ARTISAN BREAD Butter medallion	10
	TUSCAN FLATBREAD Roasted Red Pepper Tapenade	12
	ROASTED ROMA TOMATO SOUP Roasted pine nuts, croutons, EVO oil	14
	WAGYU BEEF BRESAOLA Witlof, pear salad, shaved Grana Padano, EVO oil	26
	ROASTED BEETROOT SALAD* Persian feta, roasted walnuts, balsamic glaze, petit herbs	23
	SEARED SCALLOPS Soybean puree, mandarin oil	25
>	CHICKEN PAKORA Cucumber tomato salad, mint yoghurt	24
	CHIFLEY'S CIGAR GIN CURED TASMANIAN SALMON Apple-fennel salad, citrus dressing	25
	QUINOA SALAD* Compressed melon, baby spinach, apple cider vinaigrette	17
	VIETNAMESE NOODLE SALAD* Carrot, onion , capsicum , cucumber, cabbage , chilli, mint, lime	17
	*Add ons grilled king prawns grilled chicken	8 7

* Please inform our team of any dietary requirements.

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LARGE PLATES

STICKY BBQ BEEF RIBS	42
CONFIT DUCK MARYLAND Braised red cabbage, port wine reduction	40
200GM TASMANIAN SALMON FILLET With your choice of sauce*	39
200GM MARKET FISH With your choice of sauce*	40
TWICE COOKED PORK BELLY Apple-rhubarb compote, soy maple glaze	39
220GM CHICKEN BREAST Game farm chicken served with your choice of sauce*	39
BUTTER CHICKEN Basmati rice	39
PAN FRIED RICOTTA & SPINACH GNUDI Red capsicum sauce, roasted hazelnut, parmesan	34
ORGANIC PASTA Medley tomato, eschalot, garlic, butter, chilli, chives, lemon oil	29
CARNAROLI RISOTTO Saffron, asparagus, parmesan, EVO oil	29
CLASSIC CAESAR SALAD Fresh romaine hearts, bacon, boiled egg, Caesar dressing, shaved parmesan	18

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

* Please inform our team of any dietary requirements.



PREMIUM MEATS FROM THE GRILL

300GM SIRLOIN Riverina Angus MB2+ (Grain fed)	44
300GM LAMB LOIN BARNSLY CHOP White Pyrenees MSA (Grass fed, Grain finished)	49
200GM BEEF TENDERLOIN Pinacle, MB2+ MSA (Grass fed)	52
450GM T-BONE Pinacle, MB2+ MSA (Grass fed)	59

Add ons? grilled king prawns grilled chicken grilled maple smoked bacon grilled halloumi

All cuts are served with your choice of sauce: Creamy brandy peppercorn / Wild mushroom / Red wine jus / Béarnaise.

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7 7

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HFL —BAR&GF		
TO SHARE FOR TWO		
MIXED GRILL Grilled lamb, angus beef sirloin, cornfed chicken, double smoked bacon, homemade chutney, mustard	110	
SEAFOOD GRILL Atlantic Salmon, market fish, prawns, scallops, béarna	100 aise	
Mix grills are served with roasted kipfler potatoes, Kur	rrajong salad & your choice of sauce	
SIDES		
ROASTED DUCK FAT KIPFLER POTATOES Tasmanian sea salt	12	
MAPLE ROASTED BUTTER NUT PUMPKIN	12	
CHARRED BROCCOLINI	12	

CHARRED BROCCOLINI Roasted almonds, EVO oil

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

PARMESAN FRIES Tasmanian rosemary salt, aioli

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SWEET FINISH

	LIME CHEESECAKE Berry compote	18
	BELGIUM CHOCOLATE MOUSSE Fresh Raspberries	18
	BLOOD ORANGE PANNA COTTA Seasonal berries	17
	SPRING FRUIT PAVLOVA Fresh fruits and berries, lemon curd, fruit coulis	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

LIQUID DESSERTS

AFFOGATO	15
Espresso di Manfredi, vanilla ice cream	
Your choice of one of the below:	
Frangelico, Amaretto, Kahlua, Bayley's	
	10

LIQUID ICE CREAM Dark Rum, Grand Marnier, Chambord, Vanilla ice cream, sparkling wine

18

