



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".



Please inform our team members of any special dietary requirements, food allergies or food intolerances you may have. While we take utmost care in the preparation of our dishes, traces of allergens may still be present due to inadvertent cross-contamination.

Kindly note that 10% surcharge on Sundays, 15% on Public Holidays & credit card surcharge are applicable.

8 National Circuit, Barton ACT 2600
P: (02) 6234 4444 | hotelkurrajong.com.au

ENTREE

ARTISAN BREAD Butter Medallion	12
GRILLED THREE MILL FOCACCIA Beetroot & Ricotta Dip	16
ROASTED SWEET POTATO, COCONUT, GINGER SOUP Toasted Coconut, EVO Oil	16
PAN-SEARED SCALLOPS Pea Puree, Pancetta Crumbs, Mandarin Oil	28
CRISPY LOLIGO SQUID Chilli, Tartare Sauce	24
STICKY DUCK MARYLAND Five Spiced Red Cabbage, Plum Sauce, Roasted Sesame	24

SALADS

QUINOA SALAD Roasted Butternut Pumpkin, Medley Tomatoes, Goat Cheese, Apple Cider Vinaigrette	23
WARM SOBA NOODLE Asian Salad, Pickled Ginger, Japanese Dressing	23
WINTER FARRO Roasted Mediterranean Vegetables, Persian Fetta, Evo Oil	23
CLASSIC CAESAR Fresh Romaine Hearts, Bacon, Boiled Egg, Caesar Dressing, Shaved Parmesan	23
Add On?	
Grilled King Prawns	8
Grilled Chicken	7
Grilled Halloumi	7



CHEF'S SIGNATURE

RED WINE BRAISED COWRA LAMB SHANK Creamy Mash	47
TWICE COOKED PORK BELLY Five Bean Cassoulet	42
KOREAN BBQ SHORT RIBS Little Joe MB4+ Steamed rice, Kimchi salad.	49
PAN FRIED GOAT CHEESE & SPINACH GNUDI Roasted Red Pepper Coulis, hazelnut, parmesan.	36
CHIFLEY'S SIGNATURE PASTA Medley tomato, eschalot, garlic, butter, chilli, chives, lemon oil Or Sun-dried tomato Pesto Cream	33
CARNAROLI RISOTTO Roasted Pumpkin, Sage, Parmesan cheese, EVO oil	33
Add on?	
grilled king prawns	8
grilled chicken	7
grilled halloumi	7



FROM THE GRILL

300GM SIRLOIN Riverina Angus MB2+ (Grain Fed)	51
200GM TASMANIAN SALMON FILLET	47
200GM BARRAMUNDI	47
220GM CHICKEN BREAST Hazeldene's Farm (Free Range)	46
300GM LAMB LOIN BARNSLY CHOP Cowra Free Range (Grass Fed)	47
200GM BEEF TENDERLOIN Pinnacle, MB2+ MSA (Grass Fed)	59
300GM WAGYU BEEF RUMP Rangers Valley, MB5+ MSA (Grass Fed)	57
400GM T-BONE Riverina Classic (120 Days Grain Fed)	57

Choice Of Sauce: Creamy Brandy Peppercorn / Wild Mushroom / Red Wine Jus / Béarnaise.

Add On?	
Grilled King Prawns	8
Grilled Chicken	7
Grilled Halloumi	7
Grilled Smoked Bacon	7





TO SHARE FOR TWO

MIXED GRILL Grilled Lamb Lion Chop, Sirloin, Chicken, Double Smoked Bacon, Homemade Chutney, Mustard	110
SEAFOOD GRILL Atlantic Salmon, Grilled Barramundi, Prawns, Scallops	100

Served with Roasted Kipfler Potatoes, Kurrajong Salad & Your Choice of Sauce: Creamy Brandy Peppercorn / Wild Mushroom / Red Wine Jus / Béarnaise.

SIDES

ROASTED DUCK FAT KIPFLER POTATOES Tasmanian Sea Salt	12
CLASSIC MASHED POTATO	12
CHARRED BROCCOLINI Roasted Almonds, EVO Oil	12
MIXED GARDEN SALAD Mixed Leaf, Cherry Tomatoes, Capsicum, Cucumber, Shaved Parmesan, Lemon Dressing	10
PARMESAN FRIES Tasmanian Rosemary Salt, Truffle Aioli	10



SWEET FINISH

WARM CHOCOLATE FONDANT English Toffee Ice Cream	18
COCOLATE RUM&RAISIN CHEESECAKE Berry Compote	17
GRAND MARNIER CREME BRULEE Spiked Berries	17
WARM RHUBARB-APPLE, BISCOFF CRUMBLE Creme Fraiche	18
KURRAJONG CHEESE PLATE Selection Of Australian Cheeses, Quince Paste, Crackers & Grissini.	23
ICE CREAM SCOOP Vanilla / Chocolate / Strawberry / English Toffee / Berry sorbet	6





FAREWELL

Hotel Kurrajong delivers bespoke events, weddings, gourmet degustation, 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

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