CHIFLEY'S
BAR & GRILL

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.

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 the utmost care in the preparation of our dishes, traces of allergens may still be present due to inadvertent cross-contamination.

Kindly, note that all burgers are cooked well done and (I) signifies imported seafood

A 10% surcharge applies on Sundays &a 15% surcharge applies on Public Holidays.

100 YEARS

HOTEL KURRAJONG
CANBERRA

CHIFLEY'S
BAR & GRILL

SMALL PLATES

FRESHLY BAKED COBB BREAD 12
Cultured Butter

CREAMY CANNELINI BEANS & TARRAGON SOUP 17
Toasted Pecan, Lemon EVO

BAKED MISO-SEASAME SALMON (I) 27
Asian Slaw

DUCK CONFIT 28
Braised Red Cabbage, Cherry Jus

MAPLE ROASTED SWEET POTATO SALAD 24
Baby Spinach, Heirloom Tomato, Green Goddess Dressing, Pepita, Pecorino

WARM LAMB SALAD 29
Olives, Cucumber, Capsicum, Onion, Mint, Pomegranate Molasses, Persian Feta

CHIFLEY'S SIGNATURE

CREAMY BASIL PESTO ORGANIC PASTA 35
Garlic Focaccia, Shaved Parmesan, EVO

SLOW-COOKED WAGYU BEEF RAGÙ ORGANIC PASTA 39
Garlic Focaccia, Shaved Parmesan, EVO

WILD MUSHROOMS CARNAROLI RISOTTO 35
Mascarpone Cheese, Shaved Parmesan, EVO

LAMB MASSAMAN CURRY 35
Steamed Fragrant Rice

Add On
Grilled King Prawns (I) 9
Grilled Halloumi 8
Grilled Chicken 8

(I) – CONTAINS IMPORTED SEAFOOD

CHIFLEY'S
BAR & GRILL

FROM THE GRILL

Accompanied with Seasonal Vegetable.
Choice of Sauce on Side: Creamy Mushroom Sauce / Red Wine Jus / Béarnaise

220GM CHICKEN BREAST Elgin Valley Farm (Free Range)	48
200GM BARRAMUNDI (I) Gilled Lemon	49
300GM BEEF RUMP Pinnacle MB2+ MSA (Grass Fed)	49
300GM BEEF STRIPLOIN Pinnacle, MB2+ MSA (100% Grass Fed)	53
200GM BEEF TENDERLOIN Pinnacle, MB2+ MSA (Grass Fed)	61
400GM BEEF T-BONE Riverina Angus, MSA (Grain Fed)	64
300GM LAMB RUMP FAT ON White Pyrenees (Grass Fed)	59
GRILLED PORK BELLY Gochujang Glaze	49
GRILLED EGGPLANT & HALLOUMI Napolitana Sauce	39

Add On

Grilled King Prawns (I)	9
Grilled Halloumi	8

(I) – CONTAINS IMPORTED SEAFOOD

CHIFLEY'S
BAR & GRILL

SHARED GRILL FOR TWO

AVAILABLE FRIDAYS & SATURDAYS

Accompanied With a Side of Duck Fat Potatoes, Mixed Garden Salad, Homemade Chutney, Mustard, Choice of Sauce on Side: Creamy Mushroom Sauce/ Red Wine Jus / Béarnaise

KURRAJONG MIXED GRILL 120
Grilled Lamb Rump, Beef Striploin, Free Range Chicken Breast,

KURRAJONG SEAFOOD GRILL (I) 120
Grilled Salmon, Barramundi, Prawns

SIDES

DUCK FAT POTATOES 13
Tasmanian Rosemary Sea Salt

CHARRED BROCCOLINI 13
Chilli Garlic Olive Oil

PARMESAN FRIES 13
Beer Battered, Tasmanian Rosemary Sea Salt, Truffle Aioli

KURRAJONG SALAD 15
Mesclun Leaves, Heirloom Tomatoes, Capsicum, Red Onions, Balsamic Dressing, Shaved Parmesan

(I) – CONTAINS IMPORTED SEAFOOD

CHIFLEY'S
BAR & GRILL

SWEET FINISH

LEMON MYRTLE & RICOTTA BASQUE CHEESECAKE 18
Fresh Berries

APPLE & BLUEBERRY CRUMBLE 20
Crème Fraiche

WARM CHOCOLATE RASBERRY FONDANT 20
Fresh Raspberries, Vanilla Ice Cream

KURRAJONG CHEESE PLATE 25
Selection Of Australian Cheeses, Quince Paste, Crackers & Grissini

ICE CREAM SCOOP 7
Vanilla / Chocolate / Strawberry / Hokey-Pokey/ Mango sorbet

(I) – CONTAINS IMPORTED SEAFOOD

CHIFLEY'S
BAR & GRILL

CHIFLEY'S FAMILY MENU

Available for minimum of 10 guests. Prior bookings are required.

ENTRÉE

FRESHLY BAKED COBB
Cultured Butter

BAKED MISO-SEASAME SALMON (I)
Asian Slaw

DUCK CONFIT
Braised Red Cabbage, Cherry Jus

MAINS

GRILLED BARRAMUNDI (I)
Béarnaise Sauce

GRILLED CHICKEN BREAST
Creamy Mushroom Sauce

GRILLED BEEF RUMP
Red Wine Jus

WILD MUSHROOM CARNAROLI RISOTTO
Mascarpone Cheese, Saved Parmesan, EVO

DESSERTS

LEMON MYRTLE & RICOTTA BASQUE CHEESECAKE
Fresh Berries

APPLE & BLUEBERRY CRUMBLE
Crème Fraiche

TEA & BARISTA COFFEE

$99 PER PERSON

(I) – CONTAINS IMPORTED SEAFOOD

CHIFLEY'S
BAR & GRILL

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

hotelkurrajong.com.au

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