

Chaffey Restaurant

Available via Room Service or Takeaway

Entrée:

Cheesy garlic butter cob loaf V	\$6
Trio of dips, house made foccacia (ask for today's selections) V / # / *	\$10
Macaroni, cheese and chorizo croquettes, garlic aioli	\$9
Lamb Skewers, Greek salad, tzatziki, lemon, herbs # / *	\$12
Smoked Salmon, king oyster mushrooms, miso broth, wakame, radish GF / DF	\$12
Warm Squid and Chorizo Salad, char-grilled zucchini, avocado, pickled chilli, smoked paprika dressing GF / DF	\$12

Main:

Pumpkin & goats cheese ravioli, burre noisette, toasted pine nuts, sage & grated parmesan V	e\$13, m\$20
Chicken Supreme, pearl barley fricassee, leek, peas, Merbein mushroom, bacon, parsley, jus	\$22
Moroccan Pulled Goat, sweet potato purée, green beans, jasmine rice, coriander GF / *	\$25
Northern Territory. Barramundi, potato cake, baby spinach, broccolini, beurre blanc, GF / *	\$25
Bone in Pork Loin, colcannon, roasted fennel, pork crackle, jus GF / *	\$26
Classic chicken parmigiana, house made Napoli sauce, shaved ham, mozzarella, chips and salad	\$17

From the Grill:

Served with pomme duchess, Pages Produce baby carrots, roquette, cherry tomato and pickled red onion salad with your choice of seeded mustard, hot English mustard, Dijon mustard or red wine jus

300g Porterhouse GF / * \$30

Sides:

Bowl of chips, Murray River pink salt, aioli V / * \$6

Garden salad house dressing V / GF / DF \$6

Market vegetables, garlic and herb butter V / GF / * \$6

Beer battered onion rings, chipotle mayonnaise V / * \$6

Greek salad GF / * \$6

Dessert:

Churros, cinnamon sugar, chocolate dipping sauce * \$12

Warm Chocolate brownie, pecan brittle, ganache, crushed almonds, crème Chantilly \$12