



## Sharing

Cheesy garlic butter cob loaf V 8

Salt bush crisps, sour cream V / GF / \* 6

Trio of dips, house made foccacia (see specials for today's selections) V / # / \* 12

Macaroni, cheese & chorizo croquettes, garlic aioli 10

Buffalo Wings, Chaffey's hot sauce GF / \* 13

Cheesy jalapeño poppers, smoked paprika aioli V 12

## Entrée

Gin infused salmon gravlax, warm roast beetroot, pickled shallot, puffed wild rice, dill GF/DF 16

Roast quail, kohlrabi remoulade, pickled zucchini, radish, herbs, aioli GF/DF 16

Seared scallops, black pudding, cauliflower purée, crispy speck, beurre blanc, jus # 17

Mediterranean vegetable tart, rocket, toasted walnuts, white truffle oil V 15

## Main

Pumpkin & goats cheese ravioli, sage burre noisette, toasted pine nuts, rocket, grated parmesan V e16, M28

Chicken lemon & thyme roulade, bacon & cheese potato rösti, roast butternut purée, broccolini, jus GF 32

Pork fillet, mash potato, sautéed brussels sprouts with bacon & onion, honey roasted Pages baby carrots, jus GF / \* 33

Pulled lamb, pomme fondant, celeriac purée, green beans, crumb, braising jus, mint gel GF 34

Fish of the day, boulangère potatoes, swiss chard, confit tomato, beurre blanc GF / DF POA

Classic chicken parmigiana, house made Napoli sauce, shaved ham, mozzarella, chips & salad 26

## From the Grill:

300g Porterhouse GF / \* 36

200g Eye Fillet GF / \* 40

Served with duck fat potatoes, rocket, heirloom cherry tomatoes, pickled red onion & shaved parmesan salad

Sauces: Mushroom, Diane, Jus, Garlic & Herb butter  
Seeded mustard, Hot English mustard, Dijon mustard \$2  
Garlic Prawn sauce \$9

## Sides:

Bowl of chips, Murray River pink salt, aioli V / \* 8

Duck fat potatoes, smoked paprika aioli V / \* 8

Garden salad house dressing V / GF / DF 8

Market vegetables, garlic & herb butter V / GF / \* 8

Beer battered onion rings, chipotle mayonnaise V / \* 8

## Desserts

Deep fried ice cream cupcake, chocolate sauce, Chantilly cream 15

Apple Tarte Tatin, home-made vanilla ice cream (allow minimum 15 mins) 13

Strawberry cheesecake, berry compote, star fruit crisps 14

Chocolate pot de crème, raspberry coulis, coconut straws, whipped cream, chocolate shaving GF 14

Three scoops house made ice-creams & sorbets with chocolate sauce or strawberry coulis (see specials for today's selections) GF/\* 13

Affagato – espresso coffee, vanilla ice-cream with your choice of liqueur GF 15

Cheese platter – a selection of three cheeses, served with fruit, nuts, fruit paste, house made focaccia & crackers # 18

(GF) = Gluten Free, # Indicates can be Gluten Free  
(DF) = Dairy Free, \* Indicates can be Dairy Free

**Eat.Drink.Sleep.Repeat**  
**Chaffey's**