

#### STARTERS

Cheesy Confit Garlic Bread dfo,v 11.50

Selection Of Warm Breads - served with pesto, hummus, & garlic butter v 16.50

Baked Camembert cheese - with rosemary pumpkin seed, onion relish, toasted baguette v 17.50

### SMALL PLATES

Korean Style Fried Chicken Bites - with sesame & Kimchi aioli df,gf 16.00

Prawn & Avocado Cocktail - with marie rose sauce & brioche toast gfo, dfo 19.00

Four Cheese Arancini - with pumpkin ketchup & honey toasted sunflower seeds v 16.00

Juniper Cured Venison Salad - with roasted beetroot, marinated goat cheese & candied pistachio dfo, gf 17.00

## LARGE PLATES

Fennel & Garlic Stuffed Pork Belly - with roasted apple, broccoli, cauliflower & parsnip puree 29.00

Crispy Seared Salmon Fillet - on a dill & spring onion potato cake with bok choy, pea and mint pesto gf 35.00

Braised Lamb Shoulder - with truffled creamy mash potato, peas & broad beans with mushroom jus gf 35.00

Cranberry & Cream Cheese Stuffed Chicken Breast - with dukka roasted chickpea & broccoli salad & pesto cream gf 34.00

Butternut Pumpkin & Leek Risotto - with toasted pinenut & cherry tomato gf,dfo,v 29.00

### BURGERS

All Burgers served with fries on a brioche bun (gf available \$2)

Mustard & Mint Pulled Lamb - with pickled red onion, lettuce leaf & smoked goat cheese whip 26.00 Smoked Brisket - with BBQ glaze & american mustard, roast broccoli slaw, smoked cheese & pickles 26.00



# THE CHALMERS GRILL

All served with your choice of sauce - Garlic Butter / Mushroom / Peppercorn
300g Angus Ribeye - with hand cut fries & green salad gfo 38.00
250g Angus Sirloin - with hand cut fries & green salad gfo 32.00
200g Beef Fillet - with potato gratin, bacon wrapped beans & cherry tomato relish gf 36.00

#### SIDES 8.00

Fresh Green Salad With Tarragon Vinaigrette gf,df,v,ve
Cauliflower & Cheese With Parmesan Crumb v

Broccoli & Hollindaise gf,v

Truffle Mash Potato v,gf

Crispy Fries gf,df,v,ve

Seasoned Wedges df,v,ve

Roast Agria Potatoes gf,df,v,ve

Steak Sauce gfo 4.00

# DESSERTS 15.00

Baked Stonefruit - with vanilla honey, yoghurt meringue & almond praline gf Pistachio & White Chocolate Bomb - with mango passion fruit compote gf Chocolate Lava Cake - with a white chocolate & raspberry ice cream