

Starters

Cheesy confit garlic bread (*dfo, v*) – \$12

Breads and dips, a selection of warm bread with pesto, hummus, and garlic butter (*v*) – \$18.50

Green lipped mussels in a creamy white wine and garlic butter sauce with warm ciabatta bread – \$20

Small Plates

Korean style fried chicken bites with sesame & kimchi aioli (*gf*) – \$16

Spiced duck spring rolls, with plum sauce (*df*) – \$18

Crispy pork belly bites, with a tangy ranch style bbq glaze – \$17

Large Plates

Braised lamb shoulder accompanied by a kumara puree, finished with sweet pea & cashew pesto (*gf*) – \$35

Coconut crumbed fish of the day, plated with baked saffron pilaf rice and a citrus yoghurt – \$35

Slow-cooked pork belly, served on crushed mustard potato mash, with watercress & apple, topped off with a creamy garlic sauce (*gf*)
\$33

Roasted vegetable & ricotta cannelloni served with a rich capsicum & tomato sauce and mozzarella cheese – \$32

Burgers

**Served with fries in a brioche bun (gf if available \$2)*

Roasted sticky pork belly, sweet chilli and sesame vinaigrette, pickled carrot and daikon – \$26

Smoked brisket BBQ glaze and American mustard, ranch slaw, smoked cheese, pickles – \$26



The Chalmers Grill

**Served with your choice of sauce – Garlic Butter / Mushroom / Peppercorn / cherry tomato relish (gfo)*

Prime Canterbury Beef

250g Angus ribeye – \$38

250g Angus sirloin – \$38

200g Beef fillet – \$39

Served with hand cut fries, green salad or potato gratin, bacon wrapped beans

Sides – \$8

Fresh green salad tarragon vinaigrette (gf,df, v, ve)

Cauliflower cheese parmesan crumb (v)

Broccoli & hollandaise (gf,v)

Crispy fries (v, gf)

Seasoned wedges (v)

Roast potatoes (v, gf, df)

Chalmers steak sauce (df) – \$4



Desserts \$15 each

Classic vanilla creme brulee with strawberry compote (*gf*)

Warm Apple & Blackberry Crumble served with vanilla bean custard & hokey pokey ice-cream

Warm chocolate brownie skillet, served in a mini cast-iron pan with double chocolate ice-cream sunday

