



# LUNCH

All burgers are cooked well done  
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## STARTERS

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<b>CONTINENTAL BREAD</b>	<b>8</b>
Butter medallion	
<b>GARLIC &amp; HERB BREAD</b>	<b>7</b>
<b>POTATO &amp; CELERIAC SOUP</b>	<b>12</b>
With croutons	

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## SALADS

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<b>CLASSIC CAESAR SALAD</b>	<b>15</b>
Fresh romaine hearts, bacon, boiled egg, creamy Caesar dressing, Shaved parmesan and fresh ground pepper	
Add Prawns <b>4</b>	
Add Chicken <b>3</b>	
<i>Perfectly matched with Montrose Chardonnay - \$10.5 glass</i>	
<b>QUINOA SALAD</b>	<b>15</b>
Roasted Asparagus, Persian Feta cheese, Vinaigrette	
Add Prawns <b>4</b>	
Add Chicken <b>3</b>	
<i>Perfectly matched with Oakridge Chardonnay - \$ 12 glass</i>	
<b>THAI BEEF SALAD</b>	<b>24</b>
Warm rare beef, cucumber, capsicum, mint, Spanish onion, chili lime dressing	
<i>Match with a Barossa Shiraz, Four in Hand - \$13 glass</i>	

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## SANDWICHES

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<b>CLUB SANDWICH</b>	<b>20</b>
Rustic whole meal bread, chicken, bacon, egg, lettuce and tomato	
<b>CHIFLEY'S BURGER</b>	<b>24</b>
Wagyu burger, bacon, Swiss cheese, Onion relish, lettuce and pickle on a lightly toasted Brioche bun	
<b>VEGETARIAN SANDWICH</b>	<b>20</b>
Roasted red pepper, Mushrooms, Halloumi cheese, Hummus On a Turkish Bread	
<b>STEAK SANDWICH</b>	<b>24</b>
Grilled beef, Swiss cheese, horseradish sauce, Onion relish served on Conti bread	
<b>BBQ PORK BURGER</b>	<b>20</b>
BBQ pork, Swiss cheese, apple relish, lettuce and pickle on Lightly toasted brioche bun	

*All sandwiches are served with French fries or Mixed leaf salad*

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## FROM THE GRILL

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At Chifleys, our last bite is just as good as your first, our perfected sous vide method and seasoning techniques ensure each cut of prime beef we serve arrives cooked to perfection – just the way Ben Chifley would have liked it.

200gm Salmon fillet <i>Match with Finisterre Chardonnay by Robert Oatley, Margaret River - \$80 bottle</i>	35
200gm Beef Tenderloin <i>Grainge MSA 3</i> <i>Try our local Shiraz, Nick O'Leary - \$14 glass</i>	42
300gm Sirloin Riverina <i>Angus</i> <i>Match with a bold Shiraz, Four in Hand \$13 glass</i>	38
Lamb Cutlet <i>Cowra</i> <i>Match with a glass of Rymill: The Yearling Cabernet Sauvignon - \$ 11 glass</i>	40
Add Grilled king prawns, garlic cream sauce	12
Add Double smoked English Bacon	8

All cuts are served with chef's special Truffle scented cannellini bean puree  
Chefs green and your choice of sauce  
*Sauce / Wild Mushroom sauce*  
*Garlic cream / Béarnaise*

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## CHEF'S SIGNATURE AND CLASSIC

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We know a thing or two about the perfect steak and grill, but it's not all we hang our hats on whether you're in the mood for chicken, seafood or vegetarian fare, we've got something to please your palate

### RISOTTO

Mixed mushroom, Shaved parmesan, Roasted hazelnut 28

Smoked Chicken, mixed mushroom, Shaved parmesan, roasted hazelnut 32

*Match with Oakridge Chardonnay - \$ 12 glass*

### FISH OF THE DAY

*Match with a fresh Marlborough Sauvignon Blanc - Pikorua \$10 glass* 35

### ORGANIC SPAGETTINI

Blue swimmer crab, Cherry tomato, Shallot, Garlic, Chili, Extra virgin olive oil 35

Garlic cream, Cherry tomato, Shallot, Garlic, chili, Extra virgin olive oil 28

*Match with Climbing Pinot Gris - \$52 bottle or \$11 glass*

### CONFIT DUCK MARYLAND

Braised apple red cabbage, Madeira glaze 35

*Match with Philip Shaw - The Conductor Merlot - \$ 14 glass*

### TWICE COOKED PORK BELLY

Seared scallops, pear and prune compote 35

*Match with Pedestal Cabernet Merlot, Margaret River - \$13 glass*

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## SIDE ORDERS

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<b>FRENCH FRIES</b> <i>Aioli, Rosemary salt</i>	<b>8</b>
<b>ROASTED DUCK FAT KIPFLER POTATOES</b> <i>Tasmanian sea salt</i>	<b>9</b>
<b>STEAMED BROCCOLINI</b> <i>Burnt almond butter</i>	<b>10</b>
<b>KURRAJONG SALAD</b> <i>Pear pecorino, Champagne dressing</i>	<b>9</b>
<b>BEER BATTERED ONION RINGS</b> <i>Aioli</i>	<b>9</b>

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## DESSERTS

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<b>BELGIAN CHOCOLATE FONDANT</b> <i>Vanilla ice cream, Frangelico sauce</i>	<b>18</b>
<b>LEMON-MYRTLE CHEESE CAKE</b> <i>Berry compote, Raspberry coulis</i>	<b>15</b>
<b>CHERRY CLAFOUTIS</b> <i>Kirsh anglaise</i>	<b>15</b>

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