

WELCOME

Let us take you back to the Roaring 20's and join our 16th Prime Minister Ben Chifley in his favourite restaurant, for an amazing meal partnered with a selection of local award-winning wines, beers and cocktails.

Our menu has been designed to bring you the best Australian cuisine has to offer, with refreshing comfort for the summer months. Start your meal with an entrée perfect to share with your loved ones, followed by a mouth-watering selection of prime meats from our famous grill, and cap it off with a sweet finish from our dessert menu.

We hope you enjoy your dining experience with us at Chifley's Bar & Grill, Canberra's true "Light on the Hill".





STARTERS

ARTISAN BREAD Butter medallion	9
CRISPY SALT & PEPPER SQUID Aioli and fresh chilli	17
STICKY MAPLE-SESAME CHICKEN BITES Chipotle sauce	17
SALADS	
CLASSIC CAESAR SALAD Fresh romaine hearts, bacon, boiled egg, Caesar dressing and shaved parmesan	17
STRAWBERRY & MELON SALAD Prosciutto, goat cheese, mesclun and balsamic vinaigrette	17
THAI SALAD Tomatoes, capsicum, carrot, cucumber, spanish onion, chili and Th	15 ai dressing
Something extra?	
add grilled king prawns	7
add grilled chicken	6
add grilled halloumi	6
COMFORT MEALS	

CHIFLEY'S BURGER* Beef burger, bacon, swiss cheese, onion relish, Lettuce, pickle, toasted brioche bun, chips *All beef burgers are prepared well done	29
CHICKEN BURGER Grilled chicken breast, bacon, swiss cheese, onion relish, lettuce, pickle, toasted brioche bun, chips	29
LAMB ROGAN JOSH Steamed rice	29

^{*} Please inform our team of any dietary requirements.



FROM THE GRILL

200GM TASMANIAN SALMON FILLET	39
220GM CHICKEN BREAST Free range	39
350GM LAMB RACK White Pyrenees MSA (Grass fed, Grain finished)	51
200GM BEEF TENDERLOIN Grainge, MSA (Grain fed)	51
300GM SIRLOIN Riverina Angus MB2+ (Grain fed)	45
250 GM BEEF RUMP Tajima Wagyu MB4+ (Grain Fed)	45
Something extra? add grilled king prawns	7
add grilled maple smoked bacon	6

All cuts are served with chef's special truffle scented vegetable purée, seasonal vegetables and your choice of sauce: Creamy brandy peppercorn / Wild mushroom / Port wine jus / Béarnaise.

TO SHARE FOR TWO

MIXED GRILL 110
Grilled lamb cutlets, angus beef sirloin, free range chicken,
maple smoked bacon, homemade chutney and mustard

Mix grills are served with roasted kipfler potatoes, Kurrajong salad & your choice of sauces: Creamy brandy peppercorn / Wild mushroom / Port winejus / Béarnaise

^{*} Please inform our team of any dietary requirements.



CHEF'S SIGNATURE & CLASSIC DISHES

PAN FRIED GNOCCHI Burnt sage butter, parmesan, rocket leaves, roasted hazelnut	31
ORGANIC PASTA Medley tomato, eschalot, garlic, chilli, chives and EVO oil	29
Something extra? add grilled king prawns add grilled chicken add grilled halloumi	7 6 6
200GM VEAL MEDALLIONS Mushroom, Marsala Cream	46
VEGETARIAN OPTIONS	
PAN FRIED GNOCCHI Burnt sage butter, parmesan, rocket leaves, roasted hazelnut and evo oil	31
ORGANIC PASTA Medley of tomatoes, eschalot, garlic, chilli and evo oil	29
THAI SALAD Tomatoes, capsicum, carrot, cucumber, spanish onion, chili and Thai dressing	17
Something extra? Add grilled halloumi	6

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SIDES

FRENCH FRIES Rosemary salt	9
KIPFLER POTATOES CHIPS Truffle oil, parmesan and aioli	11
BEER BATTERED ONION RINGS Sweet chilli	12
STEAM BROCCOLINI Toasted walnut and evo oil	12
KURRAJONG GARDEN SALAD Medley of tomatoes, carrots, cucumber, spanish onion and sherry	10 dressing

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DESSERTS

MANGO CHEESECAKE	17
Mascarpone cream	
WHITE CHOCOLATE & COCONUT PANNA COTTA Macerated berries	17
KURRAJONG CHEESE PLATE Selection of Australian cheeses, dried muscatels grapes, quince paste, crackers and grissini	23
ZESTY LEMON TART Raspberries	17
ICE CREAM SCOOP Your choice of: Vanilla Chocolate Strawberry Pistachio Berry sorbet	6

LIQUID DESSERTS

AFFOGATO Espresso di Manfredi, vanilla ice cream Your choice of one of the below: Frangelico, Amaretto, Kahlua, Bayley's	14
LIQUID ICE CREAM Dark Rum, Grand Marnier, Chambord, Vanilla ice cream, sparkling wine	18
YAN'S APPLE CRUMBLE Cinnamon Whisky, apple Juice, vanilla ice cream, Cinnamon sugar coated apple chunks	16

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FAREWELL

Hotel Kurrajong curates' bespoke events, weddings, gourmet degustation's, masked balls, garden parties and gatherings that draw on the 1920s for glamour with Art Deco inspired elegance.

Thank you for joining us at Chifley's Bar & Grill, we hope you have enjoyed your evening, we invite you to share your dining experience.





#chifleysbarandgrill

hotelkurrajong.com.au

