

# chisolm's restaurant

## Cocktails

Long Island Iced Tea - blend of white spirits, topped up with Coke and ice	\$14.50
Pina Colada - blend of coconut milk, Malibu and pineapple juice	\$14.50
Blue Lagoon - Blue Curacao, vodka, lemonade and ice	\$14.50
Cocktail of the Day	\$12

## Mains

Roast chicken and brie roulade, smooth polenta, capsicum coulis and kumara chips (gf)	\$31
Grilled pork cutlet with Dijon cider sauce, pommes lardons and pea puree (gf)	\$34
Braised lamb shank with potato gratin and a warm broccolini and hazelnut salad (gf)	\$29
Hot and sour goat curry, rice pilau, riata and mango chutney (gf, df, cn)	\$31
Char grilled Oberon Black Angus tenderloin (200g) with béarnaise, French fries and arugulas (gf)	\$38
Char grilled Oberon Black Angus scotch with mash, cress and a mixed mushroom sauce	\$35
Barramundi geng gari with wild rice, choy sum and sprouts (gf, df, cn)	\$32
Parsnip and sweet potato strudel with garbanzos and Arabiata sauce (v, veg opt)	\$27

## Entrees

Pumpkin, feta and chilli ravioli, lemon myrtle beurre noisette (v)	\$17
Shanghai sticky pork belly, quinoa granola, shallots and oyster mushrooms (gf, df)	\$18
Caves chicken liver parfait, melba, Cumberland sauce and cornichons	\$17
¼ dozen oysters kilpatrick, Cambodian style (gf, df)	\$22
Double baked Gruyere soufflé with fresh chives and crusty bread (v)	\$19

## Light Meals

Kangaroo loin steak sandwich on brioche with rocket, heirloom tomato, golden beetroot and onion jam	\$17
Prawn and ocean trout risotto with saffron and fresh parsley	\$19
Blue swimmer crab omelette with chilli, coriander and a soy glaze (gf, df, cn)	\$19
Classic carbonara with shaved grana parmesan	\$17
Beer battered flathead with mash, crisp kale, demi-glaze and house beetroot relish	\$18

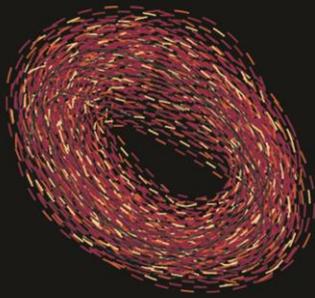
v = vegetarian

veg = vegan

gf = gluten free

df = dairy free

cn = contains nuts



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## On the Side

Crisp French beans with orange dressing and roast pine nuts (v, veg, gf, df)	\$7	Creamy mash potato	\$6
Rocket, pear and walnut salad, blue cheese and pomegranate (v, gf)	\$8	French fries	\$6
		Mixed leaf lettuce, cherry tomatoes and julienne radish (v, veg, df, gf)	\$6

## Desserts

Poached nectarine, white chocolate bavaois, raspberry compote and a hazelnut and pistachio soil	\$9	Vanilla bean crème brulee with crisp tuile	\$9
Pear tart tatin with vanilla ice cream	\$9	Blueberry cheesecake with strawberry ice cream and mango coulis	\$9
Chocolate sasha torte, Chantille cream and candied orange syrup	\$9	Plat fromage – selection of local and imported blue, soft and hard cheeses with accompaniments	\$14

## Teas & Coffees

English breakfast, Earl Grey, peppermint or green	\$5
Barista coffee, crafted to your liking – flat white, espresso, latte, long black, macchiato	\$5

## Soft Drinks & Fruit Juice

Coke, Diet Coke, Lift, Sprite, pink lemonade, Ginger Ale, LLB (lemon, lime & bitters)	\$4
Orange, pineapple, apple, cranberry	\$5

## After Dinner Digestifs

Basil Hayden's Kentucky Straight 8 Year Bourbon (US)	\$15
Glenfiddich 12 Year Single Malt (Scot)	\$12
Drambuie (Scot)	\$9
Courvoisier VS Cognac (Fr)	\$11
Penfolds Grandfather 20 year rare tawny port (Aust)	\$8
Galway Pipe port	\$9.50

## Liqueur Coffee

Irish – Jamison Irish whiskey, coffee and fresh half whipped cream	\$15
Mexican – Kahlua, coffee and fresh half whipped cream	\$15
French – Grand Marnier, coffee and fresh half whipped cream	\$15
Affogato Frangelico, espresso and vanilla ice cream	\$14
Affogato Baileys, espresso and vanilla ice cream	\$14

Please see our Wine Menu for the full list of wine, beer, port and cognac.