



chisolm's restaurant

Light Bites & Sides

Selection of breads, balsamic, olive oil and rosemary salt	V	\$11.50
Garlic bread, with olive and sundried tomato tapenade	V	\$10.00
Potato fries and aioli	V	\$9.00
Fresh green vegetables	GF/V	\$9.00
Garden salad	GF/V/DF	\$9.00
Pear walnut and parmesan shavings with rocket	GF/V	\$12.00

Entrees

Soup of the day, with fresh baked roll and butter	GF/V/DF	\$14.00
Stilton, red onion marmalade and sundried tomato tartlet	V	\$14.50
Smoked salmon roulade, with salad and capers	GF	\$16.50
Prawn and scallop cocktail, with toasted gluten free bread	GF/DF	\$17.00

Mains

Caramelized pork belly, with Boulanger potatoes, buttered cabbage, crackling spears and honey reduction	GF	\$32.00
Locally sourced beef tenderloin, with Dianne sauce, whole roasted field mushroom and sweet potato crisps	GF	\$33.00
Pan fried duck breast, with braised red cabbage, sauté potatoes and a sweet maraschino cherry sauce	GF	\$32.00
Grilled goats cheese, beef tomato roast capsicum and pesto salad	GF/V	\$24.00
Risotto of the day	GF/V	\$24.00
Crispy skin salmon, with chat potatoes and green vegetables	GF/DF	\$28.00

Please inform wait staff of special food requirements and food allergies

DF: Dairy free

GF: Gluten free

V: Vegetarian