



# CHATHAM HOUSE

## Restaurant National Press Club of Australia

### Autumn Menu 2019

*Chef – Daren Tetley / Daryl Harris*

12.00pm – 2.00pm

#### Bread

Cantina soy and seed sourdough, Lescure butter (V) \$5

#### Entrée

**To Share** - Salsiccia Sarda, Crudo Prosciutto, Calabrese Salami, Cinghiale Bocconcini, Tasmanian pepperberry and red cabbage sauerkraut, dill pickle, damper \$26pp  
Moonlight Flat Clair de Lune Bouton Oysters ½ dz \$19  
Natural with lemon cheek (G/F) / Kilpatrick (G/F) 1 dz \$31  
Tasmanian ocean trout, Yarra Valley caviar, sorrel, horseradish cream sauce (G/F) \$22  
Abrolhos Island scallops, cauliflower puree, Rodriguez black pudding, saffron vinaigrette (G/F) \$22  
Heirloom tomato & cauliflower carpaccio, smoked almonds, tofu, nasturtium dressing (G/F Vegan) \$17

#### Main

Truffled gnocchi, tomato, spinach, mushroom, whipped ricotta, walnut sauce (V) \$25  
Two bone Breakout River Cowra lamb rack, Café de Paris mashed Dutch Cream potatoes, buttered pod vegetables, blistered heirloom tomatoes, Cumberland sauce \$38  
Byron Bay rare breed Kurobuta Berkshire pork cutlet, Café de Paris mashed Dutch Cream potatoes, buttered pod vegetables, blistered heirloom tomatoes, apple relish, pepper and Cognac demi glaze \$35  
Maremma free range Aylesbury Pekin duck L'Orange, Café de Paris mashed Dutch Cream potatoes, buttered pod vegetables, blistered heirloom tomatoes, petit salad \$36  
Crispy skin Humpty Doo barramundi fillet, ratatouille, barbeque red pepper sauce, celeriac chips (G/F) \$29  
Tarragon roasted ½ La Ionica organic chicken, hickory smoked tomatoes, black olives, corn salsa, pepita and coriander emulsion (G/F) \$26  
Char grilled 300g O'Conner Black Angus beef fillet, chips, salad, green pepper sauce, Gippsland, Victoria \$45

#### Sweet

Press Club strawberries (G/F) *since 1999* \$15  
Christina Tosi crack pie, froot loop ice cream \$16  
Fromage – Shropshire Blue | Cow | Nottinghamshire, England –  
Kris Lloyd Artisan Jester | Goats Milk and Cow Cream | Adelaide Hills, South Australia –  
Section 28 Mont Priscilla | Cow | Adelaide Hills, South Australia –  
Le Conquérant Grand Camembert | Cow | Normandy, France –  
Cyprus Grove Lamb Chopper | Sheep | Holland (matured in USA) –  
Grissini Piemontesi | Millers Earth | Duchy organic lemon shortbread | muscatels | fresh honeycomb \$25pp