



# CHATHAM HOUSE

## Restaurant National Press Club of Australia

### Autumn Menu 2019

Chef – Daren Tetley / Daryl Harris

12.00pm – 2.00pm

#### Bread

Harvest roll, Dukkah, balsamic, Morella Grove olive oil (V) \$5

#### Entrée

To Share - Charcuterie – Victor Churchill Paris Saucisson, Crudo Prosciutto, Calabrese Salami, Victor Churchill chicken and pork terrine, Tasmanian pepperberry and red cabbage sauerkraut, dill pickle, damper \$26pp

Moonlight Flat Clair de Lune Bouton Oysters ½ dz \$18 or 1dz \$30  
Natural with lemon cheek (G/F) / Kilpatrick (G/F) / Sorrel oil and clotted crème (G/F)

Tasmanian ocean trout, Yarra Valley caviar, horseradish Chantilly, onion, and preserved lemon salad \$22  
Deep sea scallops, cauliflower puree, Rodriguez black pudding, saffron vinaigrette (G/F) \$20  
Heirloom tomato and 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 (G/F) \$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  
Chargrilled 300g O'Connor 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  
Classic Peach Melba \$16  
Fromage – Section 28 Raw Milk Fontina- Adelaide Hills, South Australia | Mornac Bleu  
D'Auvergne- Mornac Auvergne, France | L'Original Brie – Brie, France | Kurrajong Kitchens lavoche,  
Byron Bay falwasser, Barossa bark, muscatels, vanilla fruit paste \$25pp