



CHATHAM HOUSE

Restaurant National Press Club of Australia

Spring Menu 2019

Chef – Daren Tetley / Daryl Harris

12.00pm – 2.00pm

Bread

Sydney soy and linseed sourdough, Clear Range Truffle Lescure butter (V) \$5

Entrée

Moonlight Flat Clair de Lune Bouton oysters ½ dz \$19 1dz \$31
Natural with lemon cheek (G/F) / Kilpatrick (G/F)

Southern Highlands corn fed chicken breast, sage caramel and popcorn fettucine \$20

Prawn, pippy, tuna and baby octopus Bouillabaisse, ciabatta, Lescure butter \$22

Mooloolaba scallops, cauliflower puree, Rodriguez black pudding, saffron vinaigrette (G/F) \$22

Vegan baked beans, Dukkah, toasted Sydney sourdough (Vegan) \$17

Main

Truffled gnocchi, tomato, spinach, mushroom, whipped ricotta, walnut sauce (V) \$25

Panko crusted White River veal cutlet, grilled lemon cheek, horseradish mashed Dutch Cream potatoes,
buttered pod vegetables, blistered heirloom tomatoes \$39

Slow cooked pork belly, sauerkraut colcannon, maple sous vide apple, scratchings, burnt baby leeks, fig jus \$28

Crispy skin Coral Coast barramundi fillet, ratatouille, barbeque red pepper sauce, celeriac chips (G/F) \$31

Red wine braised pulled lamb shank, brik, roast pistachio gravel, goats milk yoghurt, dukkah pumpkin,
pomegranate, micro herb salad, oregano and rock sugar vinaigrette \$28

Chargrilled 300g Josdale Black Angus grass fed beef fillet, chips, salad, green pepper sauce \$45

Sweet

Warm chocolate and Cognac soft centred pudding, liquorice ice cream \$16

Sweet pie of the week – see feature \$11

Fromage

L'Original Brie | Cow | Breton, France

Ossau-Iraty | Sheep | Pyrenees, Basque Country

Fourme d'Ambert | Cow | Auvergne, France

Taleggio DOP | Cow | Val Taleggio, Italy

Sartori BellaVitano Espresso | Cow | Wisconsin, USA

*Byron Bay charcoal falwasser | Oaty Joes biscuits | rosemary Pane Croccante |
muscatels | spring fruit paste*

\$25pp