

D I N I N G

ENTRÉE

tuscan porcini mushroom, walnut risotto, shaved pecorino (GF)
\$14

baked haloumi, balsamic marinated grilled eggplant, crescent head honey, prosciutto (GF)
\$13

potato, parmesan, thyme frittata, salad greens (GF)
\$12

lightly dusted salt & pepper squid, lime aioli, salad greens (GF)
\$14

zucchini fritters, chili compote, salad greens
\$12

Wallis Lake oysters - kilpatrick, mornay or mignonette (GF)
\$16 1/2 | \$30 full

MAINS

chargrilled 250g rib eye, desire boulangere potato, mushroom or red wine glaze (GF)
\$34

confit duck maryland, braised beetroot, south cape fetta, roast peach, balsamic (GF)
\$32

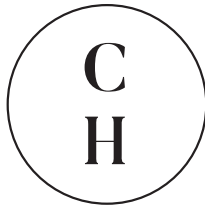
chargrilled barramundi fillet, chat potatoes, white wine and shallot creme (GF)
\$29

portugese chargrilled chicken breast, paris mash, lemon veloute
\$28

linguinie marinara of king prawns, balmain bug, calamari, tomato, garlic
\$28

chili, coconut red lentil vegetable dahl, steamed jasmine rice (GF)(Vegan)
\$28

(GF) : Gluten Free



D I N I N G

DESSERTS

\$13

steamed ginger pudding, butterscotch sauce, vanilla ice cream

vanilla creme brulee (GF)

chocolate terrine with berry compote, fresh cream (GF)

cheese board

SIDES

\$9

sea salted roast chats (GF)

thick cut chips (GF)

cauliflower gratin

wok tossed vegetables (GF)

garden salad

garlic bread

herb bread

(GF) : Gluten Free

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