

D I N I N G

**STARTERS**

zucchini, kumara fritters with chili relish, salad greens  
\$14

house smoked crispy chicken wings, chipotle mayonnaise (GF)  
\$14

baked haloumi, balsamic marinated grilled eggplant, prosciutto and crescent head honey (GF)  
\$14

lightly dusted salt and pepper squid, asian dressed salad, lime aioli (GF)  
\$14

coffs coast sydney rock oysters - natural, mornay, kilpatrick  
\$15 1/2 doz | \$30 full doz

**PASTA**

porcini mushroom and walnut risotto, pecorino cheese  
\$22

penne or spaghetti  
coffs harbour king prawns, chili, garlic confit, shallot, garden parsley, white wine olive oil  
\$26

cajun spiced chicken strips, garden basil, almond pesto crème  
\$24

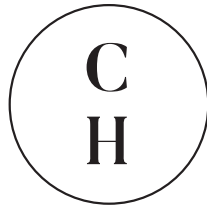
**GRILL**

chargrilled queensland saltwater barramundi fillet, fried chat potatoes, fish broth and shallot cream reduction (GF)  
\$32

flamed portuguese chicken breast supreme, south cape fetta, ricardo tomato, garden basil, spanish onion salad, tzatziki (GF)  
\$29

280g free range 246 hormone free grain fed scotch fillet, potato gratin, red wine glaze or mushroom cream (GF)  
\$34

(GF) : Gluten Free



D I N I N G

**DESSERT**

steamed sticky date pudding with butterscotch sauce, vanilla bean  
ice cream  
\$14

vanilla bean brulee (GF)  
\$14

chocolate gelato terrine, crème chantilly, berry compote (GF)  
\$14

**SIDES**

wok tossed vegetables  
\$9

mixed green salad  
\$9

sea salt tossed fried chats, garlic aioli  
\$9

beer battered fries, garlic aioli  
\$9

kumera chips, chipotle mayonnaise  
\$9

garlic bread  
\$9

cheddar and herb bread  
\$11

(GF) : Gluten Free

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