



D I N I N G

STARTERS

lightly dusted salt and pepper calamari, lime aioli, salad greens (gf)

\$14

chargrilled garlic flat mushroom, parmesan, wild rocket salad, balsamic (gf)

\$14

house smoked barbeque chicken wings, salad greens, chipotle mayonaise (gf)

\$14

creamy boston vegetable, seafood chowder

\$14

coffs coast oysters kilpatrick (gf), mornay or mignonette (gf)

\$16 1/2

\$30 full

MAINS

red wine and rosemary braised new england lamb shank, roast carrot and kumara puree(gf)

\$29

280g south australian pasture fed rib eye potato gratin, mushroom white wine cream
or red wine glaze (gf)

\$34

chargrilled queensland barramundi fillet - pan fried chats, shallot fish broth cream reduction (gf)

\$32

wok tossed pasta - eastern tiger prawns, chili, garlic, white wine, olive oil, parsley
-choice of penne or spaghetti

\$27

char-grilled chicken breast supreme - cognac, pink pepper corn cream, fried chats (gf)

\$29

(GF) : Gluten Free



D I N I N G

DESSERTS

vanilla crème brulee with fresh strawberries (gf)

sticky date pudding, butterscotch sauce, vanilla bean ice-cream

chocolate gelato terrine, berry compote, crème chantilly (gf)

\$13

SIDES

sea salted roast chats (gf)

bear battered fries

wok tossed vegetables (gf)

garden salad (gf)

sweet potato fries (gf)

garlic bread

herb and cheese bread

\$9

(GF) : Gluten Free

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