



D I N I N G

BREADS TO START

Garlic bread

Toasted Turkish bread with olive tapenade, roast capsicum mousse and marinated feta

OYSTERS

Our oysters are sourced from South West Rocks Natural

Pomegranate reduction with a light zest of lemon
\$18 Half a dozen or \$28 for 12 dozen

TAPAS

Homemade salted cod croquettes with aioli

Mushroom croquettes with a chipotle dipping sauce

Crumbed zucchini with a sweet paprika yogurt

Sizzling pot of garlic and chilli prawns served with crusty bread

Lightly fried calamari sprinkled with paprika and a lemon aioli

Grilled chorizo on a bed of braised lentils with confit garlic,

Portuguese lamb skewers served with a cumin yogurt sauce

Meat board with Serrano, spicy chorizo, Spanish salami, Romesco sauce

FISH OF THE DAY – CHECK SPECIAL BOARD

(V) VEGETARIAN (GF) GLUTEN FREE

BOOK YOUR NEXT PRIVATE FUNCTION AT CH DINING NOW!

CHRISTMAS PARTIES | BIRTHDAYS | WEDDINGS | CHRISTENINGS

SALADS

\$9 (V) Mango, avocado and black rice salad coated in a cilantro lime vinaigrette \$18.50 (GF) (V)

\$14 (V) Summer squash, zucchini and quinoa salad tossed through toasted pine nuts with an orange and fresh chilli vinaigrette \$18.50 (GF) (V)

Add chicken for \$5

PASTA

(GF) Prawns sautéed with garlic and chilli in a fresh tomato concasse tossed through fettuccine \$23

Spinach and goats cheese rigatoni tossed with pistachios finished with extra virgin olive oil \$19 (V)

MAIN

\$12 (V) Grain fed aged porterhouse served with thick cut duck fat potatoes, roasted field mushrooms and spinach finished with a beef demi glacé \$34 (GF)

\$12 (V) Peroni beer battered flathead fillet with a cherry tomato, Spanish onion garden salad served with beer battered chips, house made tartare and lemon wedges \$29

\$18.50 Spiced lamb rump with honey roasted dutch carrots, fresh watermelon crumbled feta rocket salad and finished with a side of lamb glacé \$36 (GF)

\$18.50 (GF) SEE OUR SPECIAL BOARD FOR THE FISH OF THE DAY LOCALLY SOURCED FROM HEAD HEAD AND JERSEY SOUTHWEST ROCKS MARKET PRICE

\$20 (GF)

MARKET PRICE

FINISH UP YOUR NIGHT WITH A TREAT

HOUSE MADE TIRAMISU A LITTLE PICK ME UP TO FINISH OFF

OR A MANGO LIME PANNA COTTA

ALL DESERTS ARE \$12

