

THE CHINNERY

SNACKS \$138

LAMB SAMOSA *Crispy, mint yoghurt*

CHICKEN WINGS *Sweet chilli dip*

WHITE BAIT *Deep fried, Marie Rose sauce*

ONION RINGS *Deep fried, home-made tomato chutney*

COD *Goujons, home-made tartar sauce*

STARTERS

HOMEMADE GALA PIE *Pickles* \$248

CRAB *Potted, English crab with Melba toast and avocado* \$238

WARM GOAT CHEESE SALAD *Celery, apple, buckwheat, hazelnut dressing* \$238

TARTARE *Egg, capers, gherkin, parsley and wholemeal toast with Beef* \$268 *or Salmon* \$248

COCKTAIL *Prawn, Marie Rose sauce and baby lettuce* \$258

WILD MUSHROOM SOUP *Truffle toast* \$188

OYSTER KILPATRICK *Bacon, onion and spinach* \$188

OYSTERS *Please check the daily specials with your server*

MAINS, CURRIES AND CLASSICS

DINGLEY DELL PORK CHOP *Grilled apple, cider sauce* \$418

SHEPHERD'S PIE *Classic lamb pie with creamed potato and cheddar cheese topping* \$308

RED SNAPPER *Pan-fried, seaweed butter, asparagus, samphire salad* \$438

CHICKEN "KIEV" *Gem lettuce salad, garlic butter* \$348

LEMON SOLE *Steamed vegetable, capers, chopped parsley, lemon sauce* \$378

CLASSIC BEEF ROSSINI *Beef fillet, foie gras and truffle sauce* \$508

FISH & CHIPS *Cod fried in Boddingtons batter, home-made tartar sauce and potato chips* \$318

SEAFOOD PIE *White wine sauce with creamed potato and parsley croutons, foam* \$308

MADRAS COD *Mustard seed, coconut and curry leaves* \$308

PALAK PANEER *Cottage cheese, spinach and curry sauce* \$288

TIKKA CHICKEN *Cooked with tomato, butter, yoghurt and aromatic spices, basmati rice* \$308

ROGAN JOSH *Lamb shoulder, braised with basmati rice and spices* \$308

TANDOORI *Sizzling organic chicken leg with yoghurt, spices and pickles* \$298

SIDES \$88

BUTTERED SPINACH, CREAMED POTATO, HAND-CUT CHIPS, SAUTÉED MUSHROOMS

NAAN *Garlic, Butter or Plain*

DESSERTS AND CHEESE \$118

APPLE TARTE TARTIN

STICKY TOFFEE DATE PUDDING

PASSION FRUIT CRÈME CARAMEL *White chocolate ice cream*

B&B *Vanilla, butter, raisins and cream*

BRITISH CHEESE *Selection, crackers and fruit bread*

Drinks Selection

CHAMPAGNE

	Glass 150ml	Bottle 750ml
“R” de Ruinart, Brut NV	\$208	\$1,040
Ruinart “Blanc de Blancs”, Brut NV	\$248	\$1,240
Fleury, “Fleur de l’Europe” Brut NV	\$268	\$1,340
Billecart Salmon, Brut Rosé NV	\$288	\$1,440
Krug ‘Grande Cuvée’	\$498	\$2,500

ROSÉ WINE

	Glass 150ml	Bottle 750ml
France Minuit Rose, Château d’Astros <i>Côtes de Provence, 2016</i>	\$105	\$525

WHITE WINE

	Glass 150ml	Bottle 750ml
Germany Riesling Kabinett, Jean-Baptiste Gunderloch <i>Rheinhessen, 2016</i>	\$125	\$625
New Zealand Sauvignon Blanc, Whitehaven <i>Marlborough, 2015</i>	\$135	\$675
France Macon Village, Heritiers du Comte Lafon <i>Burgundy, 2016</i>	\$145	\$725
Oregon, United States Pinot Gris, Elk Cove Vineyard <i>Willamette Valley, 2015</i>	\$175	\$875

France Condrieu, DePoncins, Francois Villard <i>Rhone Valley, 2010</i>	\$190	\$950
--	-------	-------

RED WINE

	Glass 150ml	Bottle 750ml
Italy Barbera d’Alba, Prunotto <i>Piedmont, 2015</i>	\$125	\$625
New Zealand Pinot Noir, Kuku <i>Marlborough, 2015</i>	\$135	\$675
France Château Franc Petit Figeac, Saint Emilion <i>Bordeaux, 2014</i>	\$145	\$725
California, United States Merlot, Rutherford Ranch <i>Napa Valley, 2014</i>	\$175	\$875
France Savigny-les-Beaune, Les Lavieres, Chandon de Briailles <i>Burgundy, 2011</i>	\$190	\$950

DESSERT WINE

	Glass 125ml	Bottle
Hungary Tokaji Aszu <i>5 Puttonyos Disznoko, 2008</i>	\$198	\$1,200
France Montlouis, Moelleux Domaine Francois Chidaine <i>Loire Valley, 2010</i>	\$220	\$990

Our sommelier's selection of wines are also available in our master wine list. Vintage and availability are subject to change.

SIGNATURE COCKTAILS

English Milk Punch \$165 <i>Three blended rums, cognac, Chinnery spices, whole milk</i>
Chinnery Bramble \$155 <i>Old Tom gin, lemon juice, jalapeno agave, crème de mure</i>
Juniper Sling \$155 <i>Genever gin, Dubonnet, lemon juice, sugar syrup, celery & lemon bitters, juniper berries, tonic water</i>

CLASSIC COCKTAILS

Dubonnet Cocktail \$145 <i>Dubonnet, No. 3 London dry gin, Peychaud’s bitter</i>
White Lady \$145 <i>Plymouth gin, Cointreau, lemon juice, sugar syrup, egg white</i>
Breakfast Martini \$155 <i>Tanqueray gin, Cointreau, orange marmalade, lemon juice</i>
Rusty Nail \$145 <i>Scotch whisky, Drambuie, orange bitters</i>

BOTTLE BEER

Dragon’s Back, Boddingtons Draught Can, Brooklyn, Carlsberg, Tsing Tao, Hoegaarden, San Miguel	\$88
--	------

DRAUGHT BEER

	1/2 pint (300ml)	1 pint (650ml)
Asahi	\$85	\$105
Guinness	\$95	\$115

GIN

Classic \$135
Bombay Sapphire, Tanqueray, No. 3 London Dry Gin, Chase Great British Extra
Finest \$185
Hendricks, Monkey 47, Blind Tiger

VODKA

Classic \$135
Ketel One, Absolut Elyx
Finest \$185
Grey Goose, Belvedere, Chopin

SCOTCH WHISKY

J & B Rare, Famous Grouse, Chivas Regal \$120
Johnnie Walker Black Label \$130
Johnnie Walker Blue Label \$310

IRISH WHISKEY

Jameson \$120
Bushmills Black Bush \$125
Egans Irish 10 years Single Malt \$165

AMERICAN WHISKEY

Whistle Pig Rye 10 years \$320

RUM

Havana Club 3 years \$120
Myer’s \$120
Bundaberg \$138
Havana Club 7 years \$138

JUICE

Apple, Cranberry, Grapefruit, Honeydew Melon, Mango, Orange, Pineapple, Watermelon, Carrot, Tomato	\$82
---	------

SOFT DRINK

Coca Cola, Coke Zero	\$68
----------------------	------

Fever Tree Soda Water, Tonic Water, Ginger Ale, Ginger Beer, Lemonade	\$85
---	------

Fresh Lime Soda, Fruit Punch, Lemon-Lime and Bitters, Silver Gunner	\$98
--	------

MINERAL WATER

Evian, Perrier \$65 <i>330ml</i>
Acqua Panna, San Pellegrino \$65 <i>500ml</i>
Acqua Panna, Evian, Perrier, San Pellegrino \$98 <i>750ml</i>

TEA

English Breakfast, Earl Grey, Chamomile, Moroccan Mint, Po Li, Sencha, Jasmine	\$82
--	------

COFFEE

Coffee, Decaf Coffee, Espresso, Decaf Espresso \$78
Cappuccino, Double Espresso, Latte \$82