

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
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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, Asahi, Boddingtons Draft Can, Tsing Tao, Hoegaarden, San Miguel	\$88
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DRAUGHT BEER

	1/2 pint (300ml)	1 pint (650ml)
Carlsberg	\$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
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SOFT DRINK

Coca Cola, Coke Zero	\$68
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Fever Tree Soda Water, Tonic Water, Ginger Ale, Ginger Beer, Lemonade	\$85
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Fresh Lime Soda, Fruit Punch, Lemon-Lime and Bitters, Silver Gunner	\$98
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MINERAL WATER

Evian, Perrier \$65	330ml
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Acqua Panna, San Pellegrino \$65	500ml
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Acqua Panna, Evian, Perrier, San Pellegrino \$98	750ml
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TEA

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

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