

# THE CHINNERY

## SNACKS \$118

- LAMB SAMOSA *Crispy, mint yoghurt*  
 PORK PIE *Home-made, Branston pickled and toasted sourdough*  
 SQUID *Breaded and honey glazed, mustard mayonnaise*  
 ONION RINGS *Deep fried, home-made tomato chutney*  
 CHICKEN WING *Deep fried, sweet chilli dip*  
 SOLE *Deep fried, goujons, tartar sauce*

## STARTERS

- FOIE GRAS *Parfait with pickled mushroom, Sauterne and sourdough* \$268  
 SALMON & COD *Fish cake, mustard grain sauce and gem salad* \$238  
 MACKEREL *Flame grilled with pea puree, grated fresh horseradish and salad leaves* \$228  
 BONE MARROW *Baked with truffle, beef short rib and sherry vinegar, sourdough toast* \$238  
 TARTAR BEEF OR SALMON *Egg, capers, gherkin, parsley and wholemeal toast* \$258 or \$238  
 COCKTAIL *Prawn, Marie rose sauce and baby lettuce* \$258  
 ONION SOUP *Baked with cheddar cheese and Guinness* \$188  
 OYSTERS *Please see daily list*

## MAINS, CURRIES AND CLASSICS

- CHICKEN BREAST *Slow cooked with crushed new potatoes and garden vegetables* \$268  
 VEAL SAUSAGE *Home-made, pickled red cabbage and mustard mash* \$238  
 LAMB BUN *Cutlet in short crust pastry, onion and potato gratin with buttered beans* \$268  
 SHEPHERD'S PIE *Classic lamb pie with creamed potatoes and cheddar cheese topping* \$288  
 SKATE *Pan fried with capers and parsley, rock potatoes and fennel radish salad* \$258  
 PORK *Slow cooked organic pork belly with apple cider, creamed potatoes and pickled fennel* \$278  
 JOHN DORY *Pan fried with new season vegetables served with a mussel and clam broth* \$268  
 BEEF WELLINGTON *Classic puff pastry with Paris cap mushrooms and shallot marmalade* \$328  
 MADRAS *Cod, mustard seeds, coconut and curry leaves* \$278  
 MUTTER PANEER *Vegetarian cheese with peas, rice and aromatic spices from the Orient* \$228  
 TIKKA *Chicken pieces cooked with tomato, butter, yoghurt and aromatic spices, basmati rice* \$258  
 ROGAN JOSH *Lamb shank, braised with basmati rice and spices* \$278  
 BURGER *100% beef on a toasted soft bun with bacon, cheddar and chips* \$228  
 FISH & CHIPS *Haddock fillet fried in Boddingtons batter, home-made Tartar sauce and chips* \$248  
 SEAFOOD PIE *White wine sauce with creamed potato and parsley croutons* \$258  
 TANDOORI *Sizzling organic chicken leg with tomatoes, onion, peppers mint and yoghurt* \$258

## SIDES \$78

- BUTTERED SPINACH, CREAMED POTATO, HAND-CUT CHIPS, SAUTÉED MUSHROOMS  
 NAAN *Garlic, Butter or Plain*

## DESSERTS AND CHEESE \$98

- TIPSY CAKE *Roasted pineapple*  
 CHOCOLATE CAKE *Warm, coffee ice cream*  
 APPLE CRUMBLE *Cinnamon, vanilla ice cream*  
 ARCTIC ROLL *Sponge roll with strawberry and vanilla*  
 BRITISH CHEESE *Selection, crackers and fruit bread*

# Drinks Selection

## CHAMPAGNE

	Glass 150ml	Bottle 750ml
"R" de Ruinart, Brut NV	\$208	\$980
Ruinart "Blanc de Blancs", Brut NV	\$228	\$1,180
Billecart Salmon Brut, Rosé NV	\$288	\$1,280
De Sousa, Cuvée 3A, Brut Grand Cru NV	\$218	\$1,080
Billecart Salmon, Brut Rose NV	\$288	\$1,280
Krug 'Grande Cuvée'	\$498	\$2,500

## ROSÉ WINE

	Glass 150ml	Bottle 750ml
<b>France</b> Château d'Esclans "Rosé" <i>Côtes des Provence, 2013</i>	\$125	\$625

## WHITE WINE

	Glass 150ml	Bottle 750ml
<b>Italy</b> Pinot Grigio, Fantinel <i>Grave del Friuli, 2013</i>	\$105	\$525
<b>New Zealand</b> Sauvignon Blanc, Craggy Range <i>Martinborough, 2013</i>	\$115	\$560
<b>Germany</b> Riesling Kabinett, Markus Molitor <i>Mosel, 2012</i>	\$125	\$625
<b>South Africa</b> Chardonnay, Bouchard Finlayson <i>Cape Town, 2014</i>	\$135	\$675
<b>France</b> Montagny 1 <sup>er</sup> Cru Domaine Aladame <i>Côte Chalonnaise, Burgundy, 2011</i>	\$145	\$725

## RED WINE

	Glass 150ml	Bottle 750ml
<b>Argentina</b> Malbec, Famiglia Bianchi <i>Mendoza, 2011</i>	\$105	\$525
<b>New Zealand</b> Pinot Noir, Tiki Estate <i>Marlborough, 2013</i>	\$115	\$575
<b>Italy</b> Tenuta delle Terre Nerre <i>Etna Rosso, Sicily, 2012</i>	\$125	\$625
<b>Australia</b> Shiraz, Alkoomi <i>Frankland River, Western Australia 2010</i>	\$135	\$675
<b>France</b> Château de Cruzeau <i>Saint Émilion, Bordeaux, 2010</i>	\$145	\$725

## DESSERT WINE

	Glass 150ml	Bottle 750ml
<b>France</b> Sauternes <i>Castelnaud de Suduiraut, 2009</i>	\$168	\$880
<b>Hungary</b> Tokaji Aszu <i>5 Puttonyos Disznoko, 2005</i>	\$198	\$1,200

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

## CLASSIC COCKTAILS

Bloody Mary \$128 <i>Vodka, spicy tomato juice</i>
Bull Shot \$128 <i>Vodka, beef consommé</i>
Dry Martini \$128 <i>Dry gin, vermouth, olive</i>
Mai Tai \$128 <i>Rum, Cointreau, lime, Orgeat</i>
Margarita \$128 <i>Tequila, Cointreau, lemon, lime, salt</i>
Manhattan \$128 <i>Bourbon, Sweet Vermouth, bitters</i>
Mint Julep \$128 <i>Bourbon, mint, bitters, sugar</i>
Mojito \$128 <i>Rum, mint, lime, sugar</i>
Rob Roy \$128 <i>Scotch, Sweet Vermouth, bitters</i>
Rusty Nail \$128 <i>Whisky, Drambuie</i>
Side Car \$128 <i>Cognac, Cointreau, lemon</i>
Vodka Martini \$128 <i>Vodka, vermouth, olive</i>

## BOTTLE BEER

Thundergod Ale, Dragon's Back Asahi, Sapporo Boddingtons Draft Can, Budweiser Tsing Tao, Carlsberg, Heineken Corona, Fuller's Honey Dew Hoegaarden, San Miguel PP, Kronenbourg 1664	\$78
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## DRAUGHT BEER

	1/2 pint (300ml)	1pint (650ml)
Carlsberg	\$70	\$90
Guinness	\$75	\$95

## GIN

Tanqueray, Bombay Sapphire	\$120
Plymouth, Hendrick's	\$138

## VODKA

Stolichnaya, Absolut Belvedere, Ketel One	\$120
Grey Goose	\$138

## SCOTCH WHISKY

J & B Rare, Famous Grouse Dewers White, Chivas Regal	\$120
Johnny Walker Black	\$130
Johnny Walker Blue	\$310

## IRISH WHISKEY

Jameson	\$120
Bushmill's Black Bush	\$125

## 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 Light, Sprite, Diet 7up Ginger Beer, Red Bull	\$70
Asahi Wilkinson Soda Water, Tonic Water, Ginger Ale	\$80
Fresh Lime Soda, Fruit Punch Lemon-Lime and Bitters, Silver Gunner	\$98

## MINERAL WATER

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

## TEA

English Breakfast, Earl Grey Chamomile, Moroccan Mint Po Li, Sencha, Jasmine	\$68
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## COFFEE

Coffee, Decaf Coffee, Espresso	\$68
Cappuccino, Double Espresso, Latte	\$78