

THE CHINNERY

SNACKS \$138

- LAMB SAMOSA *Crispy, mint yoghurt*
- MANCHESTER EGG *Lancashire black pudding, organic egg and breadcrumbs*
- QUEENIES *Fried queen scallops with devilled tartar sauce*
- ONION RINGS *Deep fried, tomato chutney*
- CROQUETTES *Atlantic cod, potato and spices with homemade harissa sauce*

STARTERS

- HOMEMADE PORK AND VEAL TERRINE *Pickles and sourdough* \$248
- CRAB *Devon brown crab with melba toast and avocado* \$238
- GOAT'S CHEESE *Celery, apple, grape and hazelnut dressing* \$238
- TARTARE *Prime tenderloin, special sauce, egg, capers, gherkin, parsley and whole meal toast* \$268
- COCKTAIL *Prawn, Marie Rose sauce and baby gem lettuce* \$258
- SOUP *Jerusalem artichoke with truffle toast* \$188
- OYSTER KILPATRICK *Bacon, onion and spinach* \$188
- OYSTERS *Please check the daily specials with your server*

MAINS, CURRIES AND CLASSICS

- LAMB *Organic Welsh lamb rack wrapped in short pastry with sweet onion purée and gem lettuce* \$428
- STEAK *Slow cooked Angus beef rib eye, caramelised onion and kidney, puff pastry with thyme* \$408
- SHORT RIB *36-hour slow cooked, truffle mash and grilled savoy cabbage* \$388
- CORNISH BRILL *Roasted with potato cake, brown crab sauce and Irish oyster fritter* \$398
- LEMON SOLE *Whole, pan-fried in brown butter with capers, chopped parsley and lemon* \$368
- BEEF *Aberdeen Angus, 30-day dry aged tenderloin with bone marrow butter and snails* \$508
- FISH & CHIPS *Atlantic cod fillet fried in Boddingtons beer batter, tartar sauce and potato chips* \$318
- SEAFOOD *Cooked in white wine and cream with creamed potato and parsley breadcrumbs* \$308
- PALAK PANEER *Cottage cheese, spinach and curry sauce* \$288
- TIKKA *Chicken cooked with tomato, butter, yoghurt and aromatic spices, basmati rice* \$318
- 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

- TARTE TATIN *Apple and caramelised puff pastry with vanilla ice cream*
- STICKY TOFFEE *Pudding with salted caramel ice cream*
- TIPSY CAKE *Roasted pineapple and vanilla ice cream*
- B&B *Vanilla, butter, raisins and cream*
- 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>	\$108	\$540

WHITE WINE

	Glass 150ml	Bottle 750ml
Washington, United States Chardonnay, Château Sainte Michelle <i>Columbia Valley, 2015</i>	\$108	\$540
Austria Grüner Veltliner, Domaine Gobelsburg <i>Kamptal, 2015</i>	\$118	\$590
Italy Pinot Grigio, San Angelo, Castello Banfi <i>Tuscany, 2016</i>	\$128	\$640
New Zealand Sauvignon Blanc, Eradus <i>Marlborough, 2016</i>	\$138	\$690
France Bourgogne Blanc, Les Setilles, Olivier Leflaive <i>Burgundy, 2014</i>	\$148	\$740

RED WINE

	Glass 150ml	Bottle 750ml
Argentina Malbec, Crios, Susana Balbo <i>Mendoza, 2015</i>	\$108	\$540
Italy Valpolicella Ripasso, Superiore, Cecilia Beretta <i>Veneto, 2013</i>	\$118	\$590
South Australia Shiraz, Coriole Estate <i>McLaren Vale, 2014</i>	\$128	\$640
New Zealand Pinot Noir, Opawa <i>Marlborough, 2016</i>	\$138	\$690
France Château Lacombe Noaillac, Medoc <i>Bordeaux, 2014</i>	\$148	\$740

DESSERT WINE

	Glass 125ml	Bottle
Hungary Tokaji Aszu <i>5 Puttonyos Disznoko, 2008</i>	\$265	\$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
*Three blended rums, cognac,
Chinnery spices, whole milk*

Chinnery Bramble \$155
*Old Tom gin, lemon juice,
jalapeno agave, crème de mure*

Juniper Sling \$155
*Genever gin, Dubonnet, lemon juice, sugar syrup,
celery & lemon bitters, juniper berries, tonic water*

CLASSIC COCKTAILS

Dubonnet Cocktail \$145
*Dubonnet, No. 3 London dry gin,
Peychaud's bitter*

White Lady \$145
*Plymouth gin, Cointreau, lemon juice,
sugar syrup, egg white*

Breakfast Martini \$155
*Tanqueray gin, Cointreau,
orange marmalade, lemon juice*

Rusty Nail \$145
Scotch whisky, Drambuie, orange bitters

BOTTLE BEER

Boddingtons Draught (in can),
Brooklyn, Carlsberg, Hoegaarden,
San Miguel, Tsing Tao,
Young Master Pale Ale
\$88

DRAUGHT BEER

	1/2 pint (250ml)	1pint (550ml)
Asahi	\$85	\$108
Guinness	\$95	\$118

GIN

Bombay Sapphire, Tanqueray,
Williams Chase Great British Extra Dry
\$135

No. 3 London Dry Gin
\$145

Hendricks
\$155

Monkey 47
\$225

Blind Tiger
\$255

VODKA

Ketel One
\$135

Absolut Elyx, Belvedere,
Chopin, Grey Goose
\$155

SCOTCH WHISKY

J & B Rare, Famous Grouse,
Chivas Regal \$120
Johnnie Walker Black Label \$130
Johnnie Walker Blue Label \$385

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
330ml
Acqua Panna, San Pellegrino \$65
500ml

Acqua Panna, Evian, Perrier,
San Pellegrino \$98
750ml

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