

THE CHINNERY

SNACKS \$148


LAMB SAMOSA *Crispy, mint yoghurt*

CHICKEN WINGS *Sweet chilli dip*  

SCOTCH EGG *Tartar sauce* 

ONION RINGS *Homemade spicy tomato sauce*  

COD Goujons, *homemade tartar sauce*  

BHEL PURI *Puffed rice, peanuts, onion, tomato, tamarind sauce* 

STARTERS

MORISSEAU MUSSELS *Noilly prat, garlic, cream and grilled sourdough* \$298 



FRENCH TOAST *Devon crab, lemon, fennel salad* \$288

GALA PIE *Homemade, pickles* \$248

TARTARE *Prime tenderloin, special sauce, egg, capers, gherkin, parsley, white toast* \$328

COCKTAIL *Lobster, avocado, Marie Rose sauce, baby gem lettuce* \$398  


PARSNIP VELOUTÉ *Honey, black truffle* \$188 


OYSTERS *Please check the daily specials with your server*  

MAINS, CURRIES AND CLASSICS


BANGERS AND MASH *Homemade Cumberland sausage, mashed potato, minted pea, onion sauce* \$338


LAMB CUTLET *Herb crushed potato, spinach, thyme jus* \$388 

PORK BELLY *Slow cooked, caramelised apple, braised red cabbage* \$388 

RIBEYE *Béarnaise, hand cut fries, onion* \$648 


SEABASS *Winter vegetables, clams, saffron velouté* \$548  


FISH & CHIPS *Atlantic cod fillet fried in Boddingtons beer batter, tartar sauce, potato chips* \$338 


CLASSIC FISH PIE *Carrot, celery, peas, potato, lemon sauce* \$348 

VEGETABLE MASALA *Onion, tomato, fresh coriander, curry sauce, spices* \$288 

TIKKA *Chicken, cooked with tomato, butter, yoghurt, aromatic spices, basmati rice* \$348

ROGAN JOSH *Lamb shoulder, braised with spices, basmati rice* \$338 

TANDOORI *Sizzling boneless pickle chicken, butter, yoghurt, aromatic spices* \$338 

MADRAS COD *Sweet & sour, turmeric, coconut milk, curry leaves* \$368 

SIDES \$108

BUTTERED SPINACH, CREAMED POTATO, HAND-CUT CHIPS, SAUTÉED MUSHROOMS,
SAUTÉED FRENCH BEANS, BABY CARROT, PEAS, NAAN (*Garlic, Butter or Plain*)

DESSERTS AND CHEESE \$158

CARAMEL APPLE TRIFLE *Cinnamon, vanilla ice cream* 

BLACKBERRY & QUINCE CRUMBLE *Cassis ice cream* 

SPICED PEAR CHOCOLATE CAKE *Hazelnut praline, ginger ice cream* 

STICKY TOFFEE PUDDING *Butterscotch, date, whisky ice cream* 

CHEESE *Selection, crackers, fruit bread* 

 *Gluten Free*  *Nut Free*  *Vegetarian*

 *Sustainable*

Drinks Selection

CHAMPAGNE

	Glass 150ml	Bottle 750ml
Ruinart, Brut Rosé NV	\$278	\$1,388
Ruinart, Blanc de Blancs Brut NV	\$284	\$1,420
Krug, Grande Cuvée	\$738	\$3,688

ROSÉ WINE

	Glass 150ml	Bottle 750ml
France Chateau d' Esclans Whispering Angel <i>Cotes de Provence, 2022</i>	\$128	\$640

WHITE WINE

	Glass 150ml	Bottle 750ml
Italy Ribolla Gialla, Fantinel, Tenuta Sant 'Helena Venezia, 2021	\$128	\$640

New Zealand Sauvignon Blanc, Churton Estate <i>Marlborough, 2022</i>	\$138	\$690
---	-------	-------

Germany Riesling, Trocken, Schloss Reinhartshausen <i>Rheingau, 2021</i>	\$148	\$740
--	-------	-------

USA Chardonnay, Domaine Drouhin <i>Oregon, 2020</i>	\$168	\$840
--	-------	-------

France Chablis, Domaine des Malandes <i>Burgundy, 2022</i>	\$188	\$940
---	-------	-------

RED WINE

	Glass 150ml	Bottle 750ml
Spain Tempranillo, Bodega Arzuaga, La Planta <i>Ribera del Duero, 2021</i>	\$128	\$640

New Zealand Pinot Noir, The Flying Winemaker <i>Wairarapa, 2019</i>	\$138	\$690
---	-------	-------

Italy Negroamaro, San Marzano <i>Salento, 2021</i>	\$148	\$740
---	-------	-------

South Australia Shiraz, <i>The Prince, 2020</i>	\$168	\$840
--	-------	-------

France Esprit de Pavie <i>Bordeaux, 2015</i>	\$188	\$940
---	-------	-------

DESSERT WINE

	Glass 150ml	Bottle
Hungary Tokaji Aszu <i>5 Puttonyos Disznoko, 2013</i>	\$265	\$1,200

France Montlouis, Moelleux Domaine Francois Chidaine <i>Loire Valley, 2016</i>	\$220	\$1,040
--	-------	---------

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

SIGNATURE COCKTAILS

Breakfast Martini \$158
*Tanqueray gin, Cointreau,
orange marmalade, lemon juice*

Chinnery Bramble \$158
*Old Tom gin, lemon juice,
crème de mûre, Chili syrup*

Vesper Martini \$158
Bombay Sapphire gin, Ketel One vodka, Lillet

CLASSIC COCKTAILS

Manhattan \$148
*Bourbon whiskey, Mancino,
angostura bitters*

Dubonnet Cocktail \$148
*Dubonnet, No. 3 London dry gin,
Peychaud's bitters*

Rusty Nail \$148
Scotch whisky, Drambuie, orange bitters

Champagne Cocktail \$208
*Champagne, Cognac,
angostura bitters*

BOTTLE BEER

Boddingtons Draught (in can),
Heineken, Hoegaarden,
Tsing Tao, Young Master Pale Ale
\$98

DRAUGHT BEER

	1/2 pint (250ml)	1pint (550ml)
Asahi	\$88	\$118
Guinness	\$98	\$128

GIN

Bombay Sapphire, Tanqueray \$148

No. 3 London Dry Gin \$158

Hendricks \$168

Monkey 47 \$238

VODKA

Ketel One \$138

Absolut Elyx, Belvedere, Chopin,
Grey Goose \$158

PORT

Warre's 1983 Vintage Port \$378

Dow's Late Bottled Vintage \$98

SCOTCH WHISKY

J & B Rare, Chivas Regal \$138
Johnnie Walker Black Label \$138
Johnnie Walker Blue Label \$388

IRISH WHISKEY

Jameson \$138
Bushmills Black Bush \$138

AMERICAN WHISKEY

Michter's US1 \$188

RUM

Myer's \$138
Havana Club 3 years \$138
Havana Club 7 years \$148

COGNAC

Hennessy V.S.O.P. \$148
Hennessy X.O. \$348

Remy Martin V.S.O.P. \$128
Remy Martin X.O. \$288

SOFT DRINK

Coca Cola, Coke Zero
\$68

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

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

MINERAL WATER

Evian, Perrier \$68
330ml

Acqua Panna, San Pellegrino \$68
500ml

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

TEA

English Breakfast, Earl Grey,
Chamomile, Moroccan Mint,
Po Li, Sencha, Jasmine
\$84

COFFEE

Coffee, Decaf Coffee,
Espresso, Decaf Espresso \$82
Cappuccino, Double Espresso, Latte \$84