

THE CHINNERY

SNACKS \$138

LAMB SAMOSA *Crispy, mint yoghurt*

CHICKEN WINGS *Sweet chilli dip*

OKRA AND JALAPEÑO *Crispy, yoghurt harissa sauce*

ONION RINGS *Deep fried, tomato chutney*

COD *Goujons, homemade tartar sauce*

STARTERS

LOBSTER SALAD *Boston lobster, garden green, lemon dressing* \$348

SMOKED SALMON *Traditional condiments, fresh gem salad* \$248

CRAB *Devon brown crab with melba toast and avocado* \$248

GOAT CHEESE SALAD *Asparagus, rocket and pea, olive oil, parsley dressing* \$218

TARTARE *Prime tenderloin, special sauce, egg, capers, gherkin, parsley and white toast* \$268

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

ASPARAGUS *Soup, mint and fresh cream* \$188

OYSTERS *Please check the daily specials with your server*

MAINS, CURRIES AND CLASSICS

CHICKEN *Slow-cooked, potato Anna, asparagus and mushroom sauce* \$418

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

GRILLED LAMB CHOP *Herb crust, potato cake, pea purée, rosemary sauce* \$438

WILD SEA BASS *Pan-fried with mussel, clam, vegetables, saffron broth* \$438

DOVER SOLE *Pan-seared with spinach, new potato and lemon butter sauce* \$648

BEEF TENDERLOIN *Classic beef fillet, crushed coriander, barley, chilli and red wine sauce* \$508

FISH & CHIPS *Atlantic cod fillet fried in Boddingtons beer batter, tartar sauce and potato chips* \$328

SEAFOOD *Cooked in white wine and cream with creamed potato and parsley breadcrumbs* \$308

VEGETABLE MASALA *Mixed vegetables cooked in onion and tomato sauce and spices* \$288

TIKKA *Chicken cooked with tomato, butter, yoghurt and aromatic spices, basmati rice* \$328

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

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

MADRAS COD *Mustard, chilli, curry leave and spices, coconut milk, coriander* \$318

SIDES \$88

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

NAAN *Garlic, Butter or Plain*

DESSERTS AND CHEESE \$118

SUMMER PUDDING *Summer berries with vanilla ice cream*

LEMON TRIFLE *Lemon curd, blueberry coulis with Malibu ice cream*

PASSION FRUIT TART *Mango compote with strawberry sorbet*

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

CHEESE *Selection, crackers and fruit bread*

Drinks Selection

CHAMPAGNE

	Glass 150ml	Bottle 750ml
Ruinart, Blanc de Blancs Brut NV	\$248	\$1,240
Ruinart, Brut Rosé NV	\$260	\$1,298
Fleury, "Fleur de l'Europe" Brut NV	\$268	\$1,340
Krug 'Grande Cuvée'	\$498	\$2,500

ROSÉ WINE

	Glass 150ml	Bottle 750ml
France Domaine d'Aupilhic, Lou Maset <i>Languedoc, 2018</i>	\$128	\$640

WHITE WINE

	Glass 150ml	Bottle 750ml
Italy Pinot Grigio, Baglio al Sole <i>Friuli Grave, 2018</i>	\$118	\$590
Germany Riesling, Classic Weingut Prinz Von Hessen <i>Rheingau, 2017</i>	\$128	\$640
New Zealand Sauvignon Blanc, Tinpot Hut <i>Marlborough, 2018</i>	\$138	\$690
South Africa Chardonnay, Bouchard Finlayson <i>Cape South Coast, 2016/2017</i>	\$148	\$740

France Chablis, Vieilles Vignes <i>Burgundy, 2015/16</i>	\$158	\$790
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RED WINE

	Glass 150ml	Bottle 750ml
Argentina Malbec, Reserva, Bodega Argento <i>Mendoza, 2014</i>	\$118	\$590
Italy Nero d' Avola, Baglio le Mole <i>Sicily, 2017</i>	\$128	\$640
New Zealand Pinot Noir, Wild Rock <i>Marlborough, 2016</i>	\$138	\$690
France Château Rigaud Puisseguin-Saint-Emilion <i>Bordeaux, 2016</i>	\$148	\$740
South Australia Shiraz, Valley Floor, Langmeil <i>Barossa Valley, 2016</i>	\$158	\$790

DESSERT WINE

	Glass 150ml	Bottle
Hungary Tokaji Aszu <i>5 Puttonyos Disznoko, 2008</i>	\$265	\$1,250
France Montlouis, Moelleux Domaine Francois Chidaine <i>Loire Valley, 2016</i>	\$220	\$1,040

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

SIGNATURE COCKTAILS

Breakfast Martini \$158 <i>Tanqueray gin, Cointreau, orange marmalade, lemon juice</i>
Chinnery Bramble \$158 <i>Old Tom gin, lemon juice, jalapeno agave, crème de mure</i>
Juniper Sling \$158 <i>Genever gin, Dubonnet, lemon juice, sugar syrup, celery & lemon bitters, juniper berries, tonic water</i>

CLASSIC COCKTAILS

Manhattan \$148 <i>Bourbon whiskey, Mancino, angostura bitters</i>
Dubonnet Cocktail \$148 <i>Dubonnet, No. 3 London dry gin, Peychaud's bitter</i>
Rusty Nail \$148 <i>Scotch whiskey, Drambuie, orange bitters</i>
Champagne Cocktail \$208 <i>Champagne, Cognac, angostura bitters, orange</i>

BOTTLE BEER

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

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

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

SCOTCH WHISKY

J & B Rare, Famous Grouse, Chivas Regal \$128 Johnnie Walker Black Label \$138 Johnnie Walker Blue Label \$388

IRISH WHISKEY

Jameson \$128 Bushmills Black Bush \$128 Egans Irish 10 years Single Malt \$168

AMERICAN WHISKEY

Whistle Pig Rye 10 years \$328

RUM

Myer's \$128 Havana Club 3 years \$138 Havana Club 7 years \$148
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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 \$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 \$82
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COFFEE

Coffee, Decaf Coffee, Espresso, Decaf Espresso \$80 Cappuccino, Double Espresso, Latte \$82
