



David Cassar
Executive Chef

Breads

serves 2

garlic and herb bread	6
tomato, mozzarella and basil bruschetta	9
turkish flat bread pizza with roasted red peppers, chorizo, spinach and feta	11

Starters

individual roast tomato and caramelised onion tarte tatin with smokey baba ganoush and herb salad	17.5
butternut pumpkin, goats cheese and beetroot fritter served with cherry tomato, avocado and feta salad	17.5
cheese and beer croquettes with chipotle mayonnaise	16
roast kipfler potato, roast pumpkin and walnut salad with black cherry dressing	17
chancellor tasting plate: roast tomato and caramelised onion tarte tatin prosciutto and haloumi roll cheese and beer croquette with chipotle mayonnaise	18.5
share plate for 2	24.5
seafood tasting plate: thai fish cakes served san choy bau style brioche ash crumbed prawn with greek salad steamed prawn dumplings served in banana leaf	18.5
share plate for 2	24.5

mains

30

forest mushroom jumbo ravioli
in a leek and white wine cream sauce topped with crispy leek and shaved parmesan

pan roasted chicken breast
served with green pea and parmesan croquettes, wilted spinach, truss cherry tomatoes and chimichurri sauce

gippsland high country 250grams beef porterhouse steak
with chips, garlic aioli and red wine jus

lamb shoulder slow cooked for 6 hours
with creamy mash potato, french lentils and red wine jus

confit duck leg and mini duck pie
served with braised silverbeet, toasted hazelnuts and orange sauce

pan roasted barramundi fillet
with asian inspired soba noodles, bonito flake salad and freeze dried yuzu crumbs

chancellor grill

all grilled items are sourced from reputable australian owned companies with sustainable farming practices

grilled barramundi fillet	35
free range chicken breast, wing on	34
350 grams grass fed black angus scotch fillet	41
450 grams grass fed black angus rib eye on the bone	46
reef and beef (250g porterhouse, mornay baked half lobster & garlic prawns)	70

all grilled items are served with chips, garlic aioli and a choice of one side dish and one sauce from the list below

sides

7.5

grilled and sautéed field mushrooms with herb butter
garden salad with balsamic dressing
wok seared seasonal vegetables
ancient grain, baba ganoush and heirloom tomato salad
fat chips with garlic aioli

saucers

1.5

red wine jus
mushroom jus
chimichurri sauce
herb garlic butter
garlic aioli

desserts

15.5

triple raspberry delight
coconut raspberry lamington bar
raspberry panna cotta
raspberry sorbet

green tea cheesecake
with plum wine poached baby pear

belgian chocolate mousse
topped with honeycomb toasted macadamia nuts and chocolate shavings

italian tiramisu
with freeze dried cherries and almond biscotti

trio of ice cream and sorbet served in a brandy snap basket
coconut ice cream
salted caramel ice cream
raspberry sorbet

chocolate lovers plate
chocolate and raspberry log
mini chocolate doughnut
belgian chocolate mousse

chancellor fruit platter
selection of seasonal fruit

cheeses

19

chef's selection of international farmhouse cheeses with quince paste, lavosh and crackers

please see your waiter for today's selection

coffee

3.5

espresso, long black, macchiato, café latte, cappuccino, flat white or chai latte

tea

3.5

english breakfast, earl grey, peppermint, green, chamomile, lemon ginger or chai

to finish

ports

	glass	bottle
hanwood ten year old tawny	9	
penfolds grandfather	15.5	

cognac / brandy

st remy authentic vsop french brandy	10	
remy martin vsop	10.5	
courvoisier vsop	11	
st agnes xo	20.5	

dessert wines

de bortoli noble one botrytis semillon		50
gramps botrytis semillon	9.5	40

sherry / muscat

pedro ximenez sherry	8	
baileys of glenrowan founder series muscat	9.5	

liqueur coffee

irish	espresso irish whiskey cream	
mexican	espresso kahlua cream	
roman	espresso galliano cream	
jamaican	espresso tia maria cream	
russian	espresso vodka cream	

12.5