

encore

David Cassar
Executive Chef

Breads

serves 2

turkish flat bread pizza with prosciutto, artichokes and mozzarella	11
garlic and herb bread	6
tomato, mozzarella and basil bruschetta	9

Starters

thai inspired pumpkin soup with green chilli crackers	11
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butternut pumpkin, goats cheese and beetroot fritter served with cherry tomato, avocado and feta salad	17.5
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pan seared scallops served in their shell with a mango, coriander and sweet chilli salsa	18.5
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brioche ash crumbed prawn tacos with green paw paw pickled slaw and chipotle mayonnaise	18.5
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chancellor tasting plate:

green pea and parmesan croquette

thai inspired pumpkin soup

steamed scallop dumplings served in a banana leaf

18.5

share plate for 2 24.5

seafood tasting plate:

brioche ash crumbed prawn tacos

vodka cured ocean trout

pan seared scallops with mango salsa

18.5

share plate for 2 24.5

mains

29.5

pumpkin ravioli

with asparagus, pinenuts and sage butter sauce finished with shaved parmesan

pan roasted chicken breast

served with green pea and parmesan croquette, wilted spinach, truss cherry tomatoes and chimichurri sauce

gippsland high country 250grams beef porterhouse steak

with chips, garlic aioli and red wine jus

rotisserie lamb rump

with a roast beetroot, chickpea, sundried tomato salad and goats cheese aioli

parmesan and thyme crumbed pork rack

served with roast vegetables, israeli couscous salad and capsicum sauce

little creatures beer battered rockling fillet

with chips, greek salad and lemon mayonnaise

chancellor grill

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

line caught blue atlantic salmon fillet

35

free range chicken breast, wing on

34

otway pork cutlet

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

roast vegetable with israeli couscous salad

fat chips with garlic aioli

saucers

1.5

red wine jus

mushroom jus

chimichurri sauce

herb garlic butter

garlic aioli

desserts

15

pear three ways

salted caramel and pear mousse

saffron and honey poached baby pear

poire william liqueur crème brûlée

passionfruit cheesecake

with mango, palm sugar and chilli compote and coconut ice cream

macadamia nut and honey parfait

with poached pear, tangerine pearls and toffee praline

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

wicked chocolate brownie

chocolate chilli tart with sailor jerry spiced rum glaze

chocolate rocky road

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

3.8

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

tea

3.8

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