

IN-ROOM DINING



encore bar and restaurant is located on the ground floor

bar open daily from 3pm

restaurant open daily from 5pm

-RED WINE AND PORT-

	glass	bottle
kooyonga creek rosé (<i>strathbogie ranges VIC</i>) ripe cherry, rhubarb flavours with a dry, crisp and savoury finish	10	45
cape schanck pinot noir (<i>mornington VIC</i>) strawberries, raspberries and cherries followed by a touch of spice and soft tannins	9	40
lake breeze shiraz (<i>langhorne creek SA</i>) rich, velvety textured, showing plums, dark berries and chocolate characters	12	55
wynns the siding cabernet sauvignon (<i>Coonawarra SA</i>) layered fruit with dark rich brambles of blackberry, cherry and plum	10	45
grandfather liqueur port (<i>barossa Valley SA</i>) rich and honeyed with hints of fig, prune, caramel, and toffee	15.5	

wider selection of wines available on request from encore restaurant and bar

simply dial 4208 to place your order
please note, a \$5 service charge applies to all delivery orders

available 11am - 10pm

-CHANCELLOR FAVOURITES-

-SPARKLING AND WHITE WINE-

	glass	bottle
rothbury estate sparkling brut (<i>hunter valley NSW</i>) citrus characters with a light fresh palate	9	35
juliet moscato (<i>mornington VIC</i>) fresh, bright and full of vibrant sweet summer fruit flavours	9	40
secret stone pinot gris (<i>marlborough NZ</i>) medium bodied, apple, pear, peach, orange, lemon and tropical fruits	10	45
matua sauvignon blanc (<i>marlborough NZ</i>) bursting with citrus notes with a hint of grapefruit and basil, palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of nettle and green melon	12	55
kooyonga creek chardonnay (<i>strathbogie ranges VIC</i>) pronounced rockmelon and citrus flavours with a velvety sweet finish	10	45

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chancellor breakfast two eggs cooked to your liking (poached, fried or scrambled) served with bacon, tomato, mushrooms and toast	20
coffee and cake of the day	9.5
chancellor fruit platter selection of seasonal fruit	15
fat chips with garlic aioli	7.5
salt and pepper calamari with greek salad and lemon mayonnaise	18.5
pepperoni double cheese pizza home made tomato sauce base, salami, mozzarella and provolone cheese	16
mushroom pizza home made tomato sauce base, roasted mushrooms, mozzarella cheese, rocket and truffle oil	16
free range chicken burger bacon, tomato, lettuce, cheese and honey mustard mayonnaise, served with chips	19
thai green chicken curry (<i>low gluten</i>) served with steamed basmati rice and prawn crackers	19
butternut pumpkin, beetroot and goat cheese fritter (<i>vegetarian and low gluten</i>) served with tomato, avocado and feta salad finished with balsamic syrup	19
chancellor fish and chips beer battered flathead fillets with 13mm chips, greek salad and lemon mayonnaise	20
caesar salad cos lettuce, crispy streaky bacon, croutons, parmesan, poached egg and caesar dressing add chicken breast or smoked atlantic salmon	18 25

NB. Whilst due care is taken to accommodate dietary requirements, please be advised that all food may contain traces of known allergens

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-STARTERS-

garlic & herb bread	6.5
tomato, mozzarella & basil bruschetta with aged balsamic syrup	9.5
stone roasted basil pesto and parmesan pizza	15

-ENTREES AND MAINS-

smoked salmon and dill pate with pickled vegetables, caperberry mayonnaise and home made lavosh	entrée 16	
warm smoked chicken breast salad accompanied by mango and crispy chickpeas salad with mint yoghurt	entrée 19	main 30
gorgonzola, walnut and ricotta jumbo ravioli with white wine roasted pear and wild rocket cream sauce	entrée 18	main 30
roast pumpkin and spinach risotto with danish feta, toasted pine nuts and taleggio cheese crisp	entrée 18	main 29
atlantic salmon fillet with potato fondant, poached mussels and prawns finished with a seafood bisque	entrée 19	main 33
pan roasted teriyaki marinated chicken breast served on okonomiyaki pancake with steamed bok choy, bonito flake and wasabi mayonnaise		main 31

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-BEER AND CIDER-

international beer	
corona (<i>mexico</i>)	9
asahi (<i>japan</i>)	9
peroni (<i>italy</i>)	9.5
budweiser (<i>usa</i>)	9.5
heineken (<i>netherlands</i>)	9.5
local beer - all brewed right here in victoria!	
carlton draught	8
crown lager	8.5
pure blonde	8.5
coldstream pilsner	9
bridge road pilsner	10
mountain goat steam ale	9
furphy refreshing ale	10.5
hawthorne premium pale ale	10.5
white rabbit dark ale	10
light and non-alcoholic beer	
boags light (<i>tas</i>)	7.5
cider	
5 seeds apple (<i>vic</i>)	9
somersby pear (<i>vic</i>)	9
rekorderlig strawberry (<i>sweden</i>)	12

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-NON ALCOHOLIC BEVERAGES-

soft drink cola, diet cola, lemonade, lemon squash, dry ginger or lemon lime and bitters	4
water still or sparkling	6
juice orange, apple, pineapple or cranberry	4
milkshakes chocolate, vanilla, strawberry, banana, blue heaven or caramel	6.5
smoothies honey-banana <i>or</i> strawberry-vanilla	8
spiders raspberry lemonade <i>or</i> cola with vanilla ice cream	6
coffee barista made coffee - let us know how you like it	4
tea english breakfast, earl grey, peppermint, green, chamomile or chai	4

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-THE GRILL-

*all of our grilled mains are direct from our chancellor grill and
sourced from reputable australian owned companies with sustainable farming practices*

braised pork rib in a sticky texan bbq glaze (<i>otway ranges, victoria</i>)	34
atlantic salmon fillet (<i>storm bay, tasmania</i>)	36
porterhouse, grass fed , 250gram (<i>gippsland, victoria</i>)	34
scotch fillet, 200 day grain fed , 300g (<i>new england, new south wales</i>)	43
rib eye fillet, grass fed , 400g (<i>grampians, victoria</i>)	46
six point suffolk lamb rack (<i>meningie, south australia</i>)	48
tomahawk steak, grass fed , 550g (<i>cape grim, tasmania</i>)	70

your grilled main comes with chips, garlic aioli and a choice of one side dish and one sauce from the list below

-SIDE DISHES-

greek salad with south cape feta
wok vegetables
roasted mushrooms
mango, chickpea and mint salad
13mm chips
tempura battered onion rings
macaroni and cheese

7

-SAUCES-

red wine jus
pepper cream sauce
herb garlic butter
chimichurri sauce
mother's tomato chutney
garlic aioli

2

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-DESSERTS-

baked cheesecake toffee, macadamia and milk chocolate cheesecake with peanut brittle	15
72% ecuadorian cocoa bean chocolate mousse cake with blackcurrant gel and chestnut cream	
trio of ice cream and sorbet served in a brandy snap basket starring belgian chocolate ice cream, coconut ice cream and raspberry sorbet	
moulin rouge flourless raspberry cake coconut and vanilla mousse with berry soft centre, pecan toffee and coconut ice cream	
chocolate lovers plate banana and white chocolate mousse dark chocolate and berry dome cake red velvet slice	
chancellor fruit platter a selection of seasonal fruit	
cheese platter chef's selection of international farmhouse cheeses accompanied by stewed fruits, lavosh and crackers	19

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available from 10pm - 11am

-NIGHT OWL-

fat chips with garlic aioli	7.5
salt and pepper calamari with greek salad and lemon mayonnaise	18.5
pepperoni double cheese pizza homemade tomato sauce base, salami, mozzarella and provolone cheese	16
mushroom pizza homemade tomato sauce base, roasted mushrooms, mozzarella cheese, rocket and truffle oil	16
thai green chicken curry (low gluten) served with steamed basmati rice and prawn crackers	19
butternut pumpkin, beetroot and goat cheese fritter (vegetarian and low gluten) served with tomato, avocado and feta salad finished with balsamic syrup	19
100g bulla vanilla ice cream tub (low gluten)	3.5

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