

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
juliet pinot noir (<i>mornington VIC</i>) sweet plum and strawberry flavours with a hint of sour cherry	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

-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
821 south sauvignon blanc (<i>marlborough NZ</i>) palate laden with citrus flavours lingering to a luscious, refreshing finish	10	45
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 FAVOURITES-

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
margherita pizza home made tomato sauce base, buffalo mozzarella, tomato and basil leaves	16
black angus beef burger bacon, tomato, lettuce, cheese and honey mustard mayonnaise, served with chips	19
tandoori chicken (<i>low gluten</i>) served with steamed basmati rice, coriander yoghurt raita and papadums	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	16 23

****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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available 12pm - 10pm

-STARTERS-

garlic & herb bread		6.5
tomato, mozzarella & basil bruschetta with aged balsamic syrup		9.5
chancellor charcuterie board selection of cured meats, chicken liver paté, breads and accompaniments	small 19 large 31	

-ENTREES and MAINS-

cheese burger spring rolls with homemade pickles and english mustard mayonnaise (main served with chips)	entrée 16	main 29
jumbo sundried tomato and ricotta ravioli with cherry tomatoes, asparagus, white wine cream sauce and freshly shaved parmesan	entrée 17	main 30
roast pumpkin and spinach risotto with danish feta, toasted pine nuts and taleggio cheese crisp	entrée 18	main 29
ocean trout fillet with potato fondant, poached mussels and prawns finished with a seafood bisque	entrée 19	main 33
porterhouse steak, grass fed 250 gram with chips and red wine jus		main 32
pan roasted chicken breast served with cypriot grain salad, toasted pistachio nuts and paprika yoghurt		main 30

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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!	
pure blonde	8
carlton draught	8
crown lager	8
hawkers pale ale	9
mountain goat	9
bridge road pilsner	9
coldstream golden ale	10
white rabbit dark ale	10
furphy refreshing ale	10.5
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
half free range duck (<i>mount macedon, victoria</i>)	41
ocean trout 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
tomahawk steak, grass fed , 600g (<i>cape grim, tasmania</i>)	70
reef and beef porterhouse 250g, mornay baked half lobster & garlic prawns	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
grain salad
13mm chips
tempura battered onion rings
cauliflower mornay

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-

apple crumble and raisin tart

with a dollop of pure cream, eggnog custard and drunken raisins

cherry trifle

cherry jelly, freeze dried raspberries and meringue with yoghurt cream topping

trio of ice cream and sorbet served in a brandy snap basket

starring belgian chocolate ice cream, vanilla bean ice cream and raspberry sorbet

lychee mousse cake

coconut and vanilla mousse with lychee soft centre, frangipane base and blueberry gel

chocolate lovers plate

chocolate panna cotta with hazelnut chocolate sauce

chocolate opera slice

chocolate mud cake (vegan)

chancellor fruit platter

a selection of seasonal fruit

cheese platter

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

15

19

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-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

home made tomato sauce base, salami, mozzarella and provolone cheese

16

margherita pizza

home made tomato sauce base, buffalo mozzarella, tomato and basil leaves

16

tandoori chicken (*low gluten*)

served with steamed basmati rice, coriander yoghurt raita and papadums

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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