

CHALET HEALY

MENU

DRINKS

Our menu is designed to be shared amongst your table, so choose a number of dishes to enjoy with your friends - or if something catches your eye have it for yourself!

Not all ingredients are listed so please inform a staff member of any allergies or dietary requirements so our kitchen staff can accommodate accordingly.
(GF) GLUTEN FREE (VG) VEGAN (V) VEGETARIAN (VO) VEGAN OPTION

MARINATED HOUSE OLIVES (VG+GF)

\$8

BUSH SPICED CHIPS + AIOLI (V) (GF)

\$10

ORD RIVER CHICKPEA HUMMUS +
TOASTED TURKISH BREAD (VG)

\$14

PUMPKIN & FETA ARANCINI + SMOKED
TOMATO SUGO + PARMESAN (4PC) (V)

\$16

WHITING TEMPURA TACOS + AVOCADO
+ CHIPOTLE MAYO + PICKLED CABBAGE
+ GERALDTON WAX

\$23

PAN SEARED CONE BAY BARRAMUNDI
+ CINNAMON MYRTLE PUMPKIN PURÉE
+ ORANGE FENNEL SALAD (GF)

\$38

BAKED RICOTTA GNOCCHI + MUSHROOM
CREAM + HERBS + PARMESAN (V)

\$26

GRILLED CHICKEN THIGH + CHILLI
BUTTER + SMOKED LABNEH + BLACK
RICE (GF)

\$26

ROASTED PUMPKIN SALAD + BOOKARA
GOATS FETA + WALNUTS + SEEDS +
SESAME DRESSING (VO + GF)

\$24

SLOW COOKED AMELIA PARK LAMB
SHOULDER + WHITE POLENTA
+ NATIVE THYME JUS (GF)

\$34

CRAFT SODA \$6.00

PASSIONFRUIT

LEMONADE

GINGER BEER

NATURAL COLA

LEMON LIME BITTERS

SPARKLING WATERS \$5.00

SPARKLING WATER

FINGER LIME

BLOOD ORANGE

WINES & BEERS

ORDER AT THE BAR

HOUSE WINES BY THE GLASS

RED WINE \$12

WHITE WINE \$12

ROSÉ WINE \$12

HOUSE BEER \$10

DESSERTS

FINGER LIME BAKED CHEESE CAKE \$17
LEMON MYRTLE HONEY,
CHOCOLATE "SOIL" (GF + V)

WATTLESEED BROWNIE + VANILLA \$14
ICE CREAM (GF-V) (GF + V)

PORTUGUESE CUSTARD TARTS (V) \$6

CROISSANT "BREAD & BUTTER \$12
PUDDING" ORANGE WHIPPED CREAM
, SALTED CARAMEL SAUCE (V)