

- ENTREES -

Garlic Pizza bread **13**

Caramelised onion and fetta bread **14**

Fried Calamari with basil, capers and chipotle mayo **16** Main **30** (*gf upon request*)

Miso and Maple roasted Eggplant with tahini dressing **16** (*gf*)(*vegan*)

Twice cooked Pork belly, citrus-caramel glaze with cashew and herb salad **16** (*gf*)

- MAINS -

House made Lamb Kofta with pickled onion, pita, pistachio, olives, mint yoghurt and hummus **35**

House cured Piggy in the Middle Pork collar butt with burnt honey, green apple salad and steamed rice **32** (*gf*)

Pan seared Salmon with parmesan risotto, lemon beurre Blanc and basil oil **28** (*gf*)

Slow cooked Brisket pasta in rich tomato sauce with burrata and crusty bread **30**

Lindols Macadamia crusted Chicken breast with potato rosti, rocket, caper and pesto salad, pesto aioli and balsamic glaze **35**

Grilled Barramundi with mashed potato, vegetables and North queen seafood prawns cooked in garlic cream sauce **36** (*gf*)

Chicken Parmigiana topped with bacon, house Napoli and cheese served with chips and garden salad **28**

- MAINS CONTINUED -

Charred Cabbage, pickled cucumber, steamed rice, crispy mushrooms, house BBQ **28** (*vegan*)

250g Wagyu Rib fillet **38**

Steaks served with chips and garden salad or mashed potato and vegetables and your choice of sauce

Sauces: Gravy, Mushroom, Dianne, Pepper, Garlic (gf)

- DESSERTS -

Salted Caramel and Chocolate tart with crème fraiche and hazelnut **16** (*gf*)

Strawberry and rhubarb compote with coconut ice cream and house granola crumb **16** (*vegan*)

Vanilla panna cotta, poached peaches, almonds, toasted sponge **16**

- EXTRAS -

Small chips with aioli **6**

Large chips with aioli **10**

Side of rice, mashed potato, vegetables, potato rosti, chips or garden salad **5**

Extra sauce **2**

Please advise of any special dietary requirements and we will do our best to accommodate

Dinner at
Charlies