- ENTREES -

Garlic Pizza bread 13

Caramelised onion and fetta bread 14

Fried Calamari with basil, capers and house chipotle sauce **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 -

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

Crumbed, battered or *grilled (gf)* Cod with chips, salad and tartare sauce

One piece 12 Two piece 14

Bacon, tomato and pesto Quiche with chips and salad 12

House made Lamb Kofta with pickled onion, pita, pistachio, olives, mint yoghurt and hummus **20**

Sweet chilli Chicken and salad wrap with chips 18

Pork Cheese Burger; house pickles, lettuce tomato, American cheese, special sauce **18**

Grilled Chicken strips with a rocket, caper and pesto salad topped with pesto aioli, potato rosti and toasted macadamia crumble **18**

Chicken burger; bacon, lettuce, tomato, pickled onion and aioli with chips **18**

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

- 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

Lunch at **Charlies**