



THE CHARLES  
RESTAURANT & EVENTS

**STARTERS**

**GRILLED SOURDOUGH (V) 8**  
Served with balsamic, olive oil and dukka spices

**TRIO DIPS 12**  
Chef selection of house made dips with char grilled sour dough

**SPICED DUCK SPRING ROLLS 16**  
With pickled vegetable salad & spicy plum dipping sauce

**SALT & PEPPER SQUID SALAD 16**  
With crisp salad, garlic aioli & lemon

**CHICKEN SKEWERS 16**  
With blackened chorizo, corn cous cous and balsamic glaze

**MAINS**

**GRILLED LEMON & GARLIC CHICKEN BREAST 29**  
Served with rosemary sea salt potatoes, asparagus, jus & topped with salsa Verde

**MEANDER VALLEY PORK CUTLET 32**  
Chargrilled cutlet Served with potatoes, braised cabbage, green beans & apple seeded mustard sauce

**BEER BATTERED FISH 27**  
Boags beer battered fish of the day with crunchy house fries, petite salad and tartare sauce

**SPAGHETTI 27**  
Mediterranean vegetables, rich tomato sauce & finished with crumbled fetta

**BASS STRAIT EYE FILLET 39**  
Eye fillet steak cooked to your liking on the char grill served with slow baked potatoes, steamed broccolini, and rich red wine jus

**TASMANIAN SALMON FILLET 33**  
Served with crushed potato, asparagus, caper butter & lemon

**SIDES**

**CRUNCHY FRIES - House made aioli 7**

**SEASONAL GREENS - Toasted almonds 9**

**ROASTED CHATS POTATOES - Rosemary & sea salt 9**

**FETTA & TOMATO SALAD - Balsamic dressing 9**

**DESSERT**

Please ask our friendly staff for today's dessert special

*GF = gluten free | GF \* = could adapt to gluten free | V = vegetarian | V \* = could adapt to vegetarian*

**DINNER MENU**