



THE CHARLES  
RESTAURANT & EVENTS

**STARTERS**

- GRILLED SOURDOUGH (V) 8**  
Served with balsamic, olive oil and dukka spices
- GRILLED SOURDOUGH & HOMOUS (V) 10**  
With Turkish croutons and pickled vegetables
- SALT & PEPPER SQUID SALAD 16**  
With cucumber, coriander and chilli Nahm Jim dressing

**MAINS**

- GRILLED CHICKEN BREAST 29**  
Served with braised tomatoes, Mediterranean vegetables and crushed potatoes
- SLOW COOKED GOAT CURRY (GF\*) 31**  
Tender goat curry served with roasted potatoes caramelised onions and warm toasted naan bread
- BEER BATTERED FISH 25**  
Boags beer battered fish of the day with crunchy house fries, petite salad and tartare sauce
- PUMPKIN RISOTTO (V) 27**  
Creamy roasted butternut pumpkin risotto with pan seared halloumi and baby spinach salad
- BASS STRAIGHT EYE FILLET 39**  
Eye fillet steak cooked to your liking on the char grill served with slow baked turmeric potatoes, steamed broccolini, toasted almonds and rich red wine jus
- PAN SEARED BRATWURST 29**  
German style Bratwurst sausage served on mashed Desiree potatoes topped with wilted spinach and cream of mustard sauce

**SIDES**

- CRUNCHY FRIES - House made aioli 7**
- STEAMED BROCCOLINI - Toasted almonds 9**
- ROASTED CHATS POTATOES - Caramelised onions 9**
- PARMESAN & 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**