



THE CHARLES

DINNER MENU

BREAD

SOURDOUGH Dukka + Balsamic Olive Oil Glaze

1/2 size: **4.5 / 9**

CIABATTA Kalamata Olive Herb Tapenade

1/2 size: **4.5 / 9**

THE BEGINNING

TRIO OF DIPS

12.5

Grilled Sourdough + Turkish Croutons (GF, V)

ROLLED TEMPURA BEEF NORI

18

Baby Cos, Pickled Veg + Wasabi Mayonnaise

BAKED GOAT CHEESE TART

16.5

Rocket, Pear + Artichoke Salad (V)

SALT & PEPPER SQUID

16

Wilted Pak Choy, Thai Dressing + Aioli (GF)

HOT SMOKED SLICED SALMON

17.5

Spinach, Capers, Spiced Walnut + Rocket (GF)

ON THE SIDE

CRUNCHY FRIES

7.5

+ Homemade Aioli

SEASONAL VEGETABLES

9

+ Lemon Saffron Labnah (GF, V)

HOUSE SALAD

7.5

+ Mustard Dressing (GF, V)

SWEET POTATO WEDGES

9

Sour Cream + Sweet Chilli

THE MIDDLE

SEARED LAMB RUMP MARINATED Harissa, White Bean Tabouli + Labnah (GF)

35.5

GRILLED CHICKEN CHORIZO STROGANOFF Creamy Exotic Mushrooms + Pappardelle Pasta (V, GF)

29.5

DOVER SALMON FILLET Miso Broth, Japanese Noodles + Wilted Vegetables (GF)

35.9

TABLE CAPE GRASS-FED EYE FILLET 250GM Potato, Onion Confit, Local Greens + Pepper or Red Wine Jus (GF)

45

LOCAL LINE-CAUGHT WHITE FISH FILLETS Roasted Fennel, White Wine, Tomatoes + Crème Fraiche (GF)

36

SOFT TOFU SOBA NOODLE SALAD Wilted Vegetables + Satay Sauce (VEGAN, V)

26

SEARED DUCK BREAST Confit Duck Roll, Parsnip Chive Mash + Wilted Silver Beet

37.5

TO FINISH

VANILLA ICE PARFAIT

14

Passionfruit, Crumbed Chocolate Biscuit + Honey Comb (V, GF)

CHOCOLATE MOUSSE SHORTBREAD CRUMBLE

14

Soft Peak Cream + Berry Compote (V, GF)

POACHED SPICED DRIED FRUITS CREAMED RICE

14

Vanilla Ice Cream + Biscotti (V, GF)

AFFOGATO

15.5

Vanilla Ice-Cream, Espresso, Shot Of Liqueur + Macaroon (V, GF)

CHARLES CHEESE PLATTER

BRIE, BLUE + CHEDDER

FOR 1 \$18.5
FOR 2 \$24.5

