



THE CHARLES  
RESTAURANT & EVENTS

**STARTERS**

**TRIO OF DIPS 12**

With poppy & sesame seed lavosh & chef's selection of dips

**CLASSIC FRENCH ONION SOUP 16**

Served with parmesan crouton

**TWICE COOKED PORK BELLY 16**

With celeriac puree, apple slaw & jus

**TASMANIAN SALMON CAKES 16**

On slaw with tartare sauce, fried capers & lemon

**MAINS**

**GRILLED LEMON & GARLIC CHICKEN BREAST 31**

Served with rosemary sea salt potatoes, broccolini, jus & topped with salsa Verde

**WILD CLOVER LAMB RUMP 37**

Lamb rump cooked medium with sweet potato gratin, roasted beetroot, sauté spinach & red wine jus

**BEER BATTERED FISH 27**

Boags beer battered fish of the day with crunchy house fries, petite salad and tartare sauce

**INDONESIA NOODLE SOUP 25**

With rice noodles, tofu, cabbage, broccolini, carrot & bean sprouts

**BASS STRAIT EYE FILLET 43**

Eye fillet steak cooked to your liking on the char grill served with slow baked potatoes, Broccolini, carrots, herb & garlic butter and rich red wine jus

**TASMANIAN SALMON FILLET 38**

Pan seared salmon with creamy hashed celeriac, potatoes and fresh vegetables

**THE CHARLES BEEF BURGER 25**

With lettuce, tomato, cheese, caramelized onion, tomato relish, fries & garlic aioli

**SIDES**

**CRUNCHY FRIES - House made aioli 7**

**SEASONAL GREENS - Toasted almonds 9**

**ROASTED CHATS POTATOES - with caramelized onion 9**

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

**DINNER MENU**