



**THE CHARLES**  
ROOM SERVICE MENU

**THE MANTRA CLASSICS**

<b>WAGYU BEEF BURGER</b> Sourdough Bun, Bacon, Swiss Cheese + Fried Egg	<b>24</b>
<b>SMOKED CHICKEN GRILLED TORTILLA WRAP</b> Bacon, Cheese, Tomato, Fries + Aioli	<b>19</b>
<b>BOAGS BEER BATTERED FISH OF THE DAY</b> Fries, Petite Salad + Tartare	<b>25</b>
<b>MARINATED CHICKEN PIZZA</b> Pesto Base, Brie Cheese, Smoked Chicken, Spinach + Mozzarella	<b>20</b>
<b>VEGETARIAN PIZZA</b> Mild Chilli Jam, Wilted Greens, Feta Cheese + Exotic Mushrooms	<b>18</b>

**THE BEGINNING**

<b>SOURDOUGH</b> Dukka + Balsamic Olive Oil Glaze	<b>1/2 size: 4.5 / 9</b>
<b>CIABATTA</b> Kalamata Olive Herb Tapenade	<b>1/2 size: 4.5 / 9</b>
<b>TRIO OF DIPS</b> Grilled Sourdough + Turkish Croutons (GF, V)	<b>12.5</b>
<b>BAKED GOAT CHEESE TART</b> Rocket, Pear + Artichoke Salad (V)	<b>16.5</b>
<b>SALT &amp; PEPPER SQUID</b> Wilted Pak Choy, Thai Dressing + Aioli (GF)	<b>16</b>
<b>HOT SMOKED SLICED SALMON</b> Spinach, Capers, Spiced Walnut + Rocket (GF)	<b>17.5</b>

**THE MIDDLE**

<b>SEARED LAMB RUMP MARINATED</b> Harissa, White Bean Tabouli + Labnah (GF)	<b>35.5</b>
<b>GRILLED CHICKEN CHORIZO STROGANOFF</b> Creamy Exotic Mushrooms + Pappardelle Pasta (V, GF)	<b>29.5</b>
<b>DOVER SALMON FILLET</b> Miso Broth, Japanese Noodles + Wilted Vegetables (GF)	<b>35.9</b>
<b>TABLE CAPE GRASS-FED EYE FILLET 250GM</b> Potato, Onion Confit, Local Greens + Pepper or Red Wine Jus (GF)	<b>45</b>
<b>LOCAL LINE-CAUGHT WHITE FISH FILLETS</b> Roasted Fennel, White Wine, Tomatoes + Crème Fraiche (GF)	<b>36</b>
<b>SOFT TOFU SOBA NOODLE SALAD</b> Wilted Vegetables + Satay Sauce (VEGAN, V)	<b>26</b>
<b>SEARED DUCK BREAST</b> Confit Duck Roll, Parsnip Chive Mash + Wilted Silver Beet	<b>37.5</b>

**ON THE SIDE**

<b>CRUNCHY FRIES</b> + Homemade Aioli	<b>7.5</b>
<b>SEASONAL VEGETABLES</b> + Lemon Saffron Labnah (GF, VEG)	<b>9</b>
<b>GREEN SALAD</b> + Mustard Dressing (GF, VEG)	<b>7.5</b>
<b>SWEET POTATO WEDGES</b> Sour Cream + Sweet Chilli	<b>9</b>

**THE END**

<b>VANILLA ICE PARFAIT</b> Passionfruit, Crumbed Chocolate Biscuit + Honey Comb (V, GF)	<b>14</b>
<b>CHOCOLATE MOUSSE SHORTBREAD CRUMBLE</b> Soft Peak Cream + Berry Compote (V, GF)	<b>14</b>
<b>POACHED SPICED DRIED FRUITS CREAMED RICE</b> Vanilla Ice Cream + Biscotti (V, GF)	<b>14</b>

**CHARLES CHEESE PLATTER**

Brie, Blue + Cheddar (VEG)

**FOR 1 \$18.5 / FOR 2 \$24.5**

**AVAILABLE 10.30AM – 9.30PM – DIAL 180 | PLEASE NOTE: \$5 DELIVERY CHARGE ON ALL ROOM SERVICE ORDERS**

GF = Gluten-free, GF\* = Can be adapted to gluten-free, V = Vegetarian, V\* = Can be adapted to vegetarian • Please inform your waiter for any dietary requirements.