

C.

menu.

MONDAY - SUNDAY
12pm to 3pm

SUNDAY - THURSDAY
5.30pm to 9pm

FRIDAY AND SATURDAY
5.30pm to 10pm



plant-based.

plant-based beetroot burger. 18 20

Vegan beetroot pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo **V G**

khao soi. 25 27

Burmese curry, tofu bamboo shoots, rice noodles, fresh herbs and crispy noodles **V**

not really chicken medallions. 27 29

Roasted kalettes, Dutch carrots, sweet potato, eschalots, yuzu vegan mayo, toasted sunflower seeds and za'atar **V**

graze.

	m	v
Continental loaf toasted with garlic butter V	7	8
Continental loaf toasted with garlic butter and mozzarella cheese V	9	11
Torched hiramasa kingfish, yuzu sake dressing, shishito, caviar and furikake seasoning G	17	19
Char-grilled chicken wings (6), gochujang sauce and fermented kimchi G	16	18
Soft tacos with salt and pepper soft shell crab (3), cos hearts, slaw, yuzu mayo, fly fish roe and fennel pollen	18	20
Caprese Heirloom tomatoes, bocconcini, sunflower seed pesto, micro purple basil and e.v.o V G	17	18
Truffle and wild mushroom arancini (5), truffle aioli and micro shaved pecorino cheese V	17	19
Grilled haloumi with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread V	16	18
½ Dozen Organic oysters choice of natural, ponzu dressing or lychee and strawberry dressing G	28	30

kids.

12 years and under.

Battered fish fillets with chips	12	13
Mini cheeseburger served with fries	12	13
Dinosaur chicken nuggets and chips	12	13
Grilled chicken with steamed vegetables G	12	13
Rigatoni bolognese topped with parmesan cheese V	12	13

Kids meals include a free chef's choice ice cream

classics.

Chicken schnitzel 300grams served with chips, creamy apple slaw and gravy	20	22
Make your schnitzel a parmigiana with Napoli sauce, ham and mozzarella cheese	5	6
Housemade lemon and lime beer battered market fish served with chips, creamy apple slaw and tartare sauce	22	24
Housemade salt & pepper squid, Greek salad, chips and yuzu aioli	28	30
Chicken breast scallopini, potato and zucchini rosti, sautéed spinach, grilled king prawns, avocado and garlic cream sauce	27	29
New Yorker Burger 200grams pure beef, jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli served on a brioche bun with crunchy steakhouse fries	18	20

garden.

	m	v
Poke bowl with sesame and poppyseed seared tuna, brown rice, edamame, shallots, avocado, shishito, yuzu sake dressing and furikake seasoning G	24	26
Fattoush salad with falafel, cos lettuce, cucumber, tomato, crispy pita, lemon, mint, sumac and vinegar dressing V	17	19
Sweet potato salad, roasted sweet potato, Danish fetta, wild rocket, toasted pepitas, dried cranberries, creamy yuzu and honey dressing V G	16	18
pimp your salad and add any of the following:		
Chilled king prawns (4) G	9	10
Poached chicken G	7	8
Smoked salmon G	7	8

signatures.

	m	v
Murray Valley Pork Belly Crispy skin pork belly with sweet potato puree, charred Dutch carrots, kalettes, caramelized apple and raisin chutney, red wine jus G	27	29
Grilled barramundi fillet, charred baby fennel, parsnip and caramelized leek puree, Romanesco broccoli, honey glazed Dutch carrot and champagne foam G	29	31
Grilled marinated salmon fillet, charred asparagus, crispy potato, kalettes, beetroot hummus, fresh pomegranate and za'atar	28	30
Woodfired roasted king prawns, truffle oil, balsamic glaze, lemon salt, herb potato, sautéed asparagus and broccolini	33	35
Courtyard Seafood Platter Grilled barramundi fillet, king prawns (4), half shell scallops (4), soft shell crab, battered flathead fillets, smoked salmon, organic natural oysters (4), crunchy fries, chopped salad, seasonal fruit and assortment of condiments	110	115

pan to plate.

Fresh squid ink linguine with king prawns, seared scallops, mussels and spicy pork nduja sauce	28	30
Handmade potato gnocchi, leek purée, grilled chicken breast, baby spinach, orange zest and fennel pollen	26	28
Rigatoni with Ebony Black Angus beef ragu, wild rocket, cherry tomato, garlic and pecorino cheese	25	27
Homemade prawn and chive ravioli, seaweed butter, preserved kumquat, bottarga and crispy kale	29	31



m - member
v - visitor

If you have any serious allergies, please let us know and we will try our best to serve you something delicious.

charcharchar.

char char char. **m v**

Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread **27 29**

Ebony Black Angus.

We only choose to use Ebony Black Angus across our menu. Ebony Black Angus is produced from carefully selected prime quality Black Angus cattle and grain finished for 100 days. This delivers a perfectly marbled product that is juicy, tender and brimming with flavour.

All our meat is aged for a minimum of 28 days to ensure beautiful eating qualities across the meat used throughout our menu.

Steaks served with crunchy steakhouse chips and wedge salad consisting of iceberg, ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions.

Slow cooked Ebony Black Angus beef ribs marinated in red wine, rosemary and garlic served with soft polenta, sautéed greens and cooking reduction **42 44**

Rump steak 300grams **G** **28 30**

Prime scotch fillet 300grams **G** **33 35**

New York Premium 500grams **G** **40 42**

pimp your steak.

Add two Australian king prawns **G** **12 14**

Choice of Gluten Free Sauces; **2 4**

Creamy mushroom

Pink peppercorn

Merlot and port wine jus

Creamy Dianne

Béarnaise

Sticky barbeque rib

Creamy roast garlic



m - member
v - visitor

If you have any serious allergies, please let us know and we will try our best to serve you something delicious.

pizza.

m v

cheesy garlic. **16 18**
fresh herbs and mozzarella **V**

margarita. **16 18**
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil **V**

funghi. **17 19**
Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella **V**

hawaiian. **18 20**
Leg ham, pineapple and mozzarella

capricciosa. **18 20**
Tomato, mozzarella, artichokes, Italian ham and oregano

Italian meat lovers. **18 20**

Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic

the italian stallion. **19 21**

Pepperoni, Napoli base and shredded mozzarella

parmigiana. **19 21**

Tomatoes, eggplant, chicken schnitzel, hot soppressata, Parmigiano Reggiano and fresh basil

supreme Italiano. **19 21**

Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs

buffalo chicken. **19 21**

Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli

the mexican. **19 21**

Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli

chicken & avocado. **21 23**

Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli

fiery prawn. **21 23**

Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato & sriracha aioli

nutella. **14 16**

Nutella base, strawberries, vanilla bean ice cream and icing sugar **V**

gluten free base. (add) **3**