





SNACKS

House olives GF, DF, VE

Edamame & sea salt GF, VE, DF			9
Toasted breads -	with your choice of:		
	Merlot vinegar - barossa olive oil VE, DF		10
	Pepe saya butter - pepper berry salt \lor		10
OYSTERS			per piece
Natural GF, DF			6.5
Garlic chilli soy vinaigrette GF, DF			6.5
Green apple mignonette GF, DF			6.5
SEAFOOD PLA	ATES (pieces)		extra piece
Crispy prawns - sweet lime aioli - szechuan (6) DF, GF		24	4
Black kingfish kilawin - green mango burro - spicy lime (4) DF,GF		22	6

SHARING PLATES (pieces)	extra piece
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Pumpkin arancini - black pepper aioli - chilli oil (4) VE, GF	17	4.5
Charred eggplant - thai basil - chilli soy - crispy shallots- VE, GF	17	
Cheese empanada - aji sauce - pico de gallo (2) GF, V	20	10

Hummus - toasted aromatic seeds - walnuts VE 17

Mojo beef cubanos - pickles - mustard (2)

22

Pork belly bites- sweet glaze - shallots GF, DF 17

Potato - crostini - pickled onion - citrus (4) VE 17 4.5

Falafel - cucumber dill sauce - baba ganoush (6) VE, GF** 17 3

THE CHARLES' CHEF'S SELECTION 70 pp

Enjoy a 4 course dinner inspired by Nick & Nora Charles' extravagant dinner parties sky-high at Nick & Nora's.

V - vegetarian

Spicy salmon - sesame cracker - seaweed (4) DF,GF

VE - vegan

GF - gluten free

* - option available

DF - dairy free

21

Please let our wait staff know if you have any allergies or dietaries. While our kitchen team takes special care when preparing your dishes we cannot guarantee the absence of eggs, nuts, soy, milk, wheat, fish and shellfish.

All card payments will incur a transaction fee:

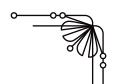
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Public Holidays and Sunday incur a 15% surcharge









CHARCUTERIE		CHEESE	
served with house condiments		served with house condiments	
Beef -		Soft -	
Pastrami Brisket, NSW	17	Mon Pére Brie, FRA	18
Wagyu Beef Smoked , SA	17	Truffled Triple Cream, QLD	19
Bresaola, NSW	17	Buche de Lucay, FRA	20
Pork -		Hard -	
Prosciutto Crudo, NSW	16	L'Amuse Gouda, NED	19
Smoked Ham, NSW	16	Maffra Cheddar, VIC	19
Sopressa Milano, NSW	16		
		Washed Rind -	
		Blackall Gold, QLD	18
		Blue Mould -	
		Cropwell Bishop Stilton, ENG	19

MEAT OR CHEESE BOARDS 45 3 PIECE /70 5 PIECE

Chef's Selection of cheese - compote - walnuts - dried fruit - crackers

Chef's Selection of charcuterie with house condiments - mustard - assorted pickles - olives - bread

BALLER BOARD 120

Tonight's Chef's Selection of gourmet meats & cheeses, served w/ a selection of pickles & jams

DESSERT

Citrus calamansi and brown butter crumble parfait	17
Coconut pandan and banana crumble trifle	17
Make it boozy with 1800 coconut tequila	7

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