





SNACKS

House Olives GF, DF, VE		9		
Edamame & Sea Salt GF, VE, DF		9		
Sourdough 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 PLATES (pieces)			extra piece	
Crispy Prawns - sweet lime aioli - szechuan (6) DF, GF		24	4	
Black kingfish kilawin - green mango burro - spicy coco lime (4) DF,GF		22	6	
Spicy Salmon inflatada - seaweed cream GF**		21	6	
SHARING PLATES (pieces)			extra piece	
Pumpkin Arancini - black pepper aioli - chilli oil (4) VE, GF		17	4.5	
Charred Eggplant - thai basil - chilli soy - crispy shallots- sesame crackers $\forall E, GF$		17		
Cheese Empanada - aji sauce - pico de gallo GF, V		20	10	
Hummus - toasted aromatic seeds - walnuts VE		17		
Pork belly - sweet glaze - shallots GF, DF				
Falafel - cucumber dill sauce - baba ganoush (6) VE, GF**			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

VE - vegan

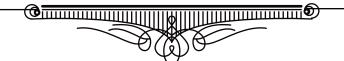
GF - gluten free

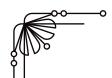
* - option available

DF - dairy free

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: MasterCard Credit 1.4% | MasterCard Debit 0.8% | VisaCredit 1.5% | Visa Debit 0.8% | and Amex 1.5% 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 hoozy with 1800 coconut tequila	7

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