FOOD

SNACKS

House olives GF, DF, VE	9.5
Sea salt Edamame GF, DF, VE	9.5
Toasted Breads - *with your choice of:*	
merlot vinegar, olive oil DF, VE	10.5
butter DF, GF	10.5

OYSTERS

Natural A, DF, GF	7
Garlic Chilli Soy Vinaigrette DF, GF	7
Green Apple Mignonette DF, GF	7

SEAFOOD PLATES (pieces)

		extra piece
Crispy Prawns, sweet lime aioli, szechuan I, DF, GF	26	
Spicy Salmon, sesame cracker, seaweed (4pc) A, DF, GF	23	6.5

SHARING PLATES (pieces)

Pumpkin Arancini, black pepper aioli, chilli oil - 4pc GF, VE	18	4.5
Charred Eggplant, thai basil, chilli soy GF, VE	18	
Cheese Empanada, aji sauce, pico de gallo GF, V	20	10
Hummus, crostini, toasted aromatic seeds, walnuts VE	18	
Pork Belly Bites, sweet glaze, chilli, shallots GF, DF	18	
Falafel, cucumber dill sauce, baba ganoush - 6pc VE	18	3.5
Brisket tacos, guacamole, sour cream - 3pc	20	7
Jack fruit tacos, paprika, aioli - 3pc VE	20	7

THE CHARLES' CHEF'S SELECTION 75 pp

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

A - Australian Seafood I - Imported Seafood DF - dairy free V - vegetarian VE - vegan GF - gluten free NF - nut free * - option available

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.

Weekends and Public Holidays incur a 15% surcharge

FOOD

CHARCUTERIE
served with house condiments

Beef -

Pastrami Brisket, NSW	18
Bresaola, NSW	18

Pork -

Prosciutto Crudo, NSW	17
Smoked Ham, NSW	17
Sopressa Milano, NSW	17

CHEESE
served with house condiments

Soft -

Mon Pére Brie, FRA	19
Buche de Lucay, FRA	21

Hard -

L'Amuse Gouda, NED	20
Maffra Cheddar, VIC	20

Washed Rind -

Tallegio, QLD	19

MEAT OR CHEESE BOARDS

3 selections 47.5 - 5 selections 73.5

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

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

DESSERT

Citrus calamansi and brown butter crumble parfait	18
Coconut pandan and banana crumble trifle	18
~ make it boozy with 1800 coconut tequila	7.5

DF - dairy free V - vegetarian VE - vegan GF - gluten free NF - nut free * - option available

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