THE CHARLES' CHEF'S SELECTION

Toasted Bread DF, VE
merlot vinegar and barrossa olive oil

Hummus VE
toasted aromatic seeds and walnuts

Szechuan Prawns I
sweet chilli lime aioli

Spicy Salmon A
sesame cracker and seaweed

Pumpkin Arancini GF, VE
black pepper aioli and chili oil

Papas Aplastada
oven roasted herbed potatoes

Adobo de Manille
pork ribs glazed in adobo sauce

Citrus Cloud Crumble

$75 per person

Minimum 2 guests
Please note the menu is subject to seasonal changes

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

Weekends and Public Holidays incur a 15% surcharge.

THE CHARLES' CHEF'S SELECTION

Toasted Bread DF, VE
merlot vinegar and barrossa olive oil

Hummus VE
toasted aromatic seeds and walnuts

Pumpkin Arancini GF, VE
black pepper aioli and chili oil

Falafel VE
baba Ganoush, cucumber dill

Charred Eggplant GF, VE
thai basil

Jack Fruit Tacos VE
paprika and aioli

Shoestring Fries GF, V

Citrus Cloud Crumble

$75 per person

Minimum 2 guests
Please note the menu is subject to seasonal changes

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