



THE CHARLES' CHEF'S SELECTION



Bread with merlot vinegar and barrossa olive oil
Falafel with pickled onions on a dallop of hummus
Lightly charred eggplant with basil and sweet soy reduction



Szechuan prawns with sweet chilli lime aioli
Togarashi spiced tuna aburi with wonton spirals
Pumpkin arancini with black pepper aioli and Soka chilli oil



Roasted sesame pomme de terre
Galbi glazed slow cooked brisket



Panna cotta with brown butter crumble and cumquat marmalade

70 per person menu only

Minimum 2 guests

*Please note the menu is subject to seasonal changes and cannot
be altered to accomodate dietary restrictions.*

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%
Sundays and Public Holidays incur a 15% surcharge.

