



Charlie's All Day Dining Menu

Garlic cheese foccaccia 11.50
with parmesan cheese.

Trio of dips - to share 13.50
classic home made dips, served with a selection of toasted breads, accompanied with marinated olives.

All day breakfast 19.50
2 eggs (fried or poached), crispy bacon, grilled tomato, mushrooms, hash browns, and thick toast.

Charlie's prawn Caesar salad 19.50
cos lettuce, bacon, anchovies, croutons, parmesan cheese, and Charlie's Caesar dressing, topped with prawns.

Salad Niciose 19.50
with Tuna, Spanish onions, tomatoes, green beans, boiled egg, and croutons.

Smoked trout salad 19.50
with crispy capers, fennel, orange segments, roasted almonds, cos lettuce.

Thai open Chicken tenderloin burger 19.50
Chicken fillets with Thai spices, mesclum, tomato, avocado, Spanish onion, bean sprouts and chilli jam

Rump steak 25.5
served with fries and caesar salad.

Charlie's open Wagyu burger 19.5
Toasted bun, Wagyu beef patty, topped with bacon, cheese, lettuce, tomato, beetroot, tomato relish.

Vegetable lasagna 18.5
with layered pumpkin, sweet potato, eggplant, capsicum, served with a crisp salad and wedges.

Linguini 21.00
with prawns, calamari, mussels, seasonal fish in a white wine sauce.

Butter chicken 19.50
with steamed rice, chutney and pappadams.

Lime Salt & Pepper Calamari 19.50
Asian fresh herb & bean shoot salad, Thai dressing and roasted cashews.

Fish and chips 19.50
tempura fish fillets with tartare sauce accompanied with a Greek salad and fries.

Sides

Fries 6.50
with a roast garlic aioli.

Spiced wedges 7.00
served with sour cream and sweet chilli sauce.

Rocket salad 8.50
with pine nuts, parmesan, and a balsamic dressing.

Greek salad 8.50
lettuce, tomato, olives, capsicum, cucumber, fetta and a balsamic glaze.

Desserts

Fig and Date pudding \$14.5
with vanilla ice cream and butterscotch sauce.

Rhubarb and black cherry crumble \$14
with vanilla ice cream.

Sticky Mocha pudding \$14.5
with chocolate toffee sauce

Yoghurt cake \$14.5
with sangria poached pears

Brandy snap stack \$16.5
of strawberries, kiwi fruit, with a passion fruit sauce.

Vanilla crème brulee \$15.5
with a plum and ginger compote.

Assorted cheese & fruits plate, \$21.
with 3 cheese types dried fruits and bush herb lavish bread

An assortment of teas and coffee available

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If settling account with a credit card, please note a 1.5% fee will apply.