



charlie's restaurant & bar

DINNER MENU

Breads	10.5
freshly baked garlic focaccia fingers, with parmesan cheese, garlic, cheese and tomato bread with butter and avocado dip	
Soup	15.0
chunky seafood chowder with crusty bread roll	
Duck Entrée	21.0
five spiced duck breast with orange caramelized walnuts, rocket and olive oil dressing (L)	
Entrées	19.5 each
Crab and Prawn Ravioli <i>with prawn bisque sauce</i>	
Macadamia Nut Crumbed King Prawns <i>with red pepper aoli</i>	
Herb Crusted Lambs Brains <i>on homemade sweet potato chips, finished with a roasted red pepper and tomato dressing</i>	
Smoked Salmon and Lemon Blinis <i>with sour cream, spanish onion and capers</i>	
Crispy Tempura Soft Shell Crab <i>with vietnamese salad & chilli jam</i>	
Goats Cheese & Slow Roasted Tomato Tart <i>with steamed asparagus & pesto (V)</i>	
Mains	34.0 each
Rack of Lamb <i>with roasted pumpkin puree, beans and rosemary pan jus (C)</i>	
Beef Tenderloin 250grm <i>tomato rosti, glazed french eschalots, béarnaise and grilled prawns (C)</i>	
Breast of Chicken <i>stuffed with scallop mousse served on wilted greens and champagne beurre blanc (C)</i>	

* If settling your account with a credit card, please note a 1.5% transaction fee will apply

C = Celiac V = vegetarian L = lactose free

For any additional dietary requirements please ask our staff for assistance

dinner menu

Mains continued

34.0 each

Local Blue Eye Cod Fillet
served with sticky rice and gang dang curry sauce (L,C)

Char Grilled Tasmanian Salmon
on julienne vegetables with reduced shiraz glaze (L,C)

Braised Pork Belly
on fennel leek dried fig and sour green apple purée finished with aromatic pork broth (L)

Veal Oscar
topped with king prawns, asparagus and cream brandy sauce

Spinach and Four Cheese Pie
with tomato basil garlic sauce (V)

Sides

6.0 each

- Fries
- Mash Potato
- Steamed Vegetables
- Green Side Salad

Desserts

16.0 each

Belgium Chocolate Torte
with berry compote and cream

Chocolate and Crème de menthe Swirl Cheese Cake
with chocolate sauce and cream

Steamed Apple and Sultana Pudding
with crème anglaise and fresh cream

Caramelised Apple Crème Brulee
with a pumpkin seed biscotti and cream

Black Forest Tartlet
with sour cherries and rich cream custard

Australian Cheese and Fruit Plate

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