



THE CHARLES
RESTAURANT & EVENTS

BREAD

Grilled sourdough with garlic, chive butter 9

STARTERS

Tomato bocconcini bruschetta 14
Grilled sourdough, tomato basil pesto

Pan seared Tasmanian scallops 19
Served on spinach risotto with smoked salmon sauce

Beef Carpaccio, parmesan rocket salad 16
Shaved beef with toasted bread and lemon dressing

Pan fried mixed mushroom, Halloumi with baba ganouch 15
Baby salad leaves and halloumi cheese

MAINS

Spiced Korean chicken 34
served with lemon scented rice and wilted greens

Tasmanian lamb rack cutlets 44
White Romesco mousse with soy, broad beans, bacon and chickpeas
finished with red wine jus

Beer battered fish 29
Boags beer battered fish of the day with crunchy house fries, petite
salad and tartare sauce-

Bass Straight Grass-fed scotch fillet 46
served with confit potatoes with Yorkshire pudding,
asparagus and miso jus

Fish of the day with fried softshell crab 42
On baby rocket, panzanella tomato salad pesto dressing

Charles beef burger 25
Green tomato pickles, beetroot, gherkin, fried halloumi and fries

Pappardelle pasta served with mélange of mushrooms 32
pasta served with pan fried exotic mix of mushrooms, thyme and truffle
oil with tomato chilli

SIDES

CRUNCHY FRIES - house made chilli aioli 8

SEASONAL VEGETABLES - toasted almonds 10

CONFIT POTATOES - 9

GREEN SALAD - tomato, cucumber, Spanish onion 8

Vegan / Vegetarian options available

Food allergy? Please let us know

Please Note: All card payment transactions incur 1.1% surcharge

DINNER MENU