



THE CHARLES

RESTAURANT & EVENTS

STARTERS

Grilled sourdough (v) 7

Served with a side of whipped garlic & chive butter

Tomato halloumi bruschetta (v) 15

Grilled sourdough topped with tomato; Spanish onions & golden pan seared halloumi

Double cooked crispy skinned pork belly 16

Coconut, ginger & chilli dressing with rice noodle salad

Seafood fish bouillabaisse 18

Scallop, salmon, white fish and clams served in a creamy seafood broth served with bread

Venison Rogan Josh 14

slow cooked venison with garlic naan and pickled melon baby salad **Main size 31**

SIDES

Crunchy Fries 9

With Korean spiced aioli mayonnaise

Mixed steamed vegetables

on Hummus spread 10

House garden salad 9

Mixed leafy greens with tomato, cucumber & Spanish onions

Garlic potatoes 9

Small chat potatoes with crushed confit of garlic

Our menu and kitchen contain multiple allergens and foods, which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

MAINS

Boag's draught beer battered fish 28

Our fish of the day, done in a locally brewed Boag's Draught crispy beer batter - served with crunchy house chips, petite salad & tartare sauce

Seared chicken breast with Ratatouille 33

Roasted Mediterranean vegetables, halloumi, Creamy polenta, spiced tomato salsa

VEGETARIAN 27 [topped with vegetables]

Bass strait scotch fillet 47

Scotch fillet steak grilled to your liking, served with pan seared potato, garlic butter mushrooms - finished with red wine jus

Tasmanian salmon with gochujang 38

Oven baked salmon Tomato, potato salad with olive, dill and caper salsa

Tasmanian seared scallops 35

Golden puff pastry shell with a hearty curried vegetable filling, topped with pan seared Tasmanian scallops,

Braised Duck & Prosciutto Pappardelle pasta 33

Duck ragu mixed with spring greens, grilled croutons parmesan cheese

Vegetarian chili & tofu hokkien noodles (v) 26

A mélange of vegetables, fried mushrooms & tofu in a mild tomato & chili sauce, tossed through hokkien noodles and finished with a soy dressing

NOTE: Menu Subject to change – Please see restaurant for current dinner menu