

Nibbles + Entree

Garlic Pita & Hummus | \$9.5 V, DF

Chargrilled pita, hummus, toasted seeds

Nuts | \$8 GF, V, DF

Salty, sweet and a bit spicy

Waffle Fries | \$10 DF, V

crispy fries, aoili

Marinated Olives | \$9 GF, V, DF

Chilli, garlic, rosemary, citrus

Bowl of fries | \$9.5 GF, V

Skin on french fries, aoili

Mussels | \$18

Green lipped Coramandel mussels, chilli, garlic white wine, sauce, chargrilled bread

Souffle | \$18 V

Twice baked. 3 cheese souffle, rocket & pear salad, Parmesan croutons

Squid | \$17 GF

Crispy squid, thai salad, toasted peanuts

Jalapeno Poppers | \$15.5 V

Cream cheese filled Jalapeno poppers, fresh salsa, sour cream.

Beef Brisket Tacos | \$17.5 DF

Slow cooked smoked beef brisket, apple coleslaw, chilli lime mayo, soft tortillas (2)

House Smoked Kahawai Rilette | \$17

Served with a Tomato, pickled red onion & rocket salad & Parmesan croutons & chargrilled sour dough

Sides

Waffle Fries | \$10

Served with Aoili

Skin on French Fries | \$9.5 GF, DF

Served with Aoili

Garlic Pita & Hummus | 9.5 V, DF

chargrilled pita, hummus, toasted seeds

Chargrilled sour dough | \$8 V

with garlic and Matakana olive oil

Charred Broccoli | \$12 GF, DF, V

Cos lettuce, salsa verde, toasted almonds

Rocket & pear Salad | \$8.5 GF, DF, V

Rocket, pear, baby cos, sango sprouts & balsamic dressing

Fresh green beans & roast red onion salad | \$9.5 GF, V

Charred beans, roast red onion, rocket & tomato

Mash and jus | \$8 GF

Creamy mashed potato with House Jus

M a i n s

Fresh Market Fish | \$32 DF, GF

Pan seared fish of the day, crispy roasted agria potatoes, sumac pickled red onion, tomatoes, capers, parsley, green pea puree & lemon and caper aioli.

Pork Belly | \$34 GF

Twice cooked free range pork belly, creamy mashed potato, poached pear, watercress, red wine jus & crispy crackling

Bouillabaisse | \$29 DF

Traditional French Bouillabaisse, prawns, fish, mussels, rouille, chargrilled sourdough

Chargrilled broccoli and Halloumi | \$27.5 GF, V

Crunchy charred broccoli, grilled halloumi, roasted beetroot, toasted pistachio & salsa verde

Smoked Kahawai Pea Risotto | \$29.5 GF

House Smoked Kahawhi with a lemon, pea and parmasan Risotto

Crispy Squid | \$25 GF

Crispy squid, served with cucumber, daikon radish, coriander, mint, spring onion, chilli, lime, capsicum salad & toasted peanuts

Steak Frites | \$41.5 GF

250g Chargrilled scotch fillet, fresh green beans, roast red onion, rocket, tomato, confit garlic & rosemary butter, shoestring fries & jus

Beef Brisket Tacos | \$26.5 DF

Smoked beef brisket slow braised with a selection of spices, crisp apple slaw, chilli lime aioli, warm soft tortilla (3)

Lamb Shoulder | \$35 GF

Local southdown lamb shoulder braised for 6 hours, roast potatoes, baby spinach, shaved fennel, edamame beans, olives, feta & lamb Jus

Thai Beef Salad | \$28.5 DF, GF

Crispy fried beef strips, ginger, sesame, soy, served with cucumber, daikon, capsicum, coriander, mint, spring onion, toasted peanuts, fried shallots, chilli lime dressing

D e s s e r t s

Twisted Tiramisu | \$13.5

*Baked candied sponge drizzled with espresso syrup,
Charlie's tiramisu gelato, whipped cream*

Chocolate Mousse | \$14 GF

berry compote, fresh whipped cream

Deconstructed Lemon Meringue Pie | \$14

served with Charlie's lemon sorbet

Baked Alaska | \$14 GF DF

*served with Blackberry and Elderflower sorbet, toasted almonds and berry
couli*

Cheesecake | \$14.5

baked New York style cheese cake, Please ask for today's flavour

Salted Caramel Tart | \$13.5

*sweet pastry base topped with salted caramel, Hazelnuts and chocolate
served with greek yoghurt and ganache*

Chocolate Espresso Affogato | \$10.5

Charlie's stracciatella gelato

Baileys Espresso Affogato | \$15

Charlies stracciatella gelato

Kahlua cream Coffee | \$14

Irish whiskey coffee

Ice Cream, 2 scoops of Charlies Gelato or sorbet | \$8.5

*Stracciatella (GF), Tiramisu, Blackberry & Elderflower Sorbet (DF, GF) &
Lemon Sorbet (DF, GF)*