

STARTERS

House Made Roasted Garlic & Herb Focaccia

garlic infused olive oil (veg)(gf available)
M 4.5 / V 5

CHAR-Cuterie Plate for Two

smoked and cured meats, house pâté and pickles, cornichons with focaccia (gf available)
M 17 / V 18.9

Sydney Rock Oysters (gf)

mignonette dressing
M 4ea / V 4.5ea

Sydney Rock Oysters Kilpatrick/ Mornay

M 4.5ea / V 4.8ea

Fresh Australian Tiger Prawns (gf)

cocktail sauce
M 22.5 / V 25

Hawkesbury River Grilled Calamari (gf)

hazelnut romesco sauce
M 15.5 / V 17

Hervey Bay Scallops (gf)

garlic, jalapeno & anchovy butter, pickled cucumber
M 16 / V 18

Burrata Cheese (gf) (veg)

heirloom tomato, basil & honey
M 19 / V 21.5

All CHAR food items may contain or come into contact with fish, shellfish, peanuts, tree nuts, dairy, eggs, sesame, wheat, soy, gluten and lupin.

Gluten free options available.

gf = gluten free, veg = vegetarian

GRILL

All steaks come with the option of chips, mash or salad / choice of sauce

42-day Dry Aged Angus Rib Eye on the Bone 400g / MB2+ Riverina, NSW	M 49.5 / V 55
Grass Fed Eye Fillet 200g / MB2+ Riverina, NSW	M 36 / V 40
Westholme Wagyu Beef Rump 300g / MB5+ Barkly Tablelands, QLD	M 34 / V 38
Grass Fed "Little Joes" New York Striploin 250g / MB4+ Darling Downs, QLD	M 39.5 / V 44
Grass Fed "Pinnacle" 1.2kg Tomahawk Steak (pre-order) / MB2+	M 117 / V 130

ADD ONS

Grilled King Prawns M 9 / V 10

Salt & Pepper Squid M 8 / V 9

Grilled Baby Octopus M 8 / V 9

SAUCES

Mushroom (gf) | Peppercorn (gf) | Béarnaise (gf) | House hot sauce (gf)

Pan gravy

SMOKEHOUSE

All our meats are smoked between 8-12 hours low & slow over Australian hardwoods
Smokehouse choices come with a side of chips, pickles, slaw & house made bbq sauce

12 hr Low & Slow Smoked Beef Brisket (gf)	M 25 / V 28
8 hr Beef Back Ribs (gf)	M 44 / V 48
10 hr USA Pork Ribs v (gf)	
Half Rack	M 27 / V 30
Full Rack	M 53 / V 58
Half Bannockburn Free Range Chicken (gf)	M 26 / V 29
Golden Fried Smoked Cauliflower	M 20 / V 22.5



SEAFOOD

- Seafood Linguine** / spring bay black mussels, prawns, balmain bug, fermented chilli, roasted cherry tomatoes, caramelised garlic butter (vegetarian & gluten free available) M 30 / V 34
- Tasmanian Salmon Fillet** (gf) / cauliflower puree, charred cavolo nero, red chimichurri M 29 / V 32
- Grilled Clarence River Baby Octopus** (gf) / rocket, kipfler potatoes, sweet peppers, pickled onions, chilli, garlic & citrus vinegar M 29 / V 32

PLATTERS

All platters come with your choice of 2 sides and 2 sauces

- Seafood Platter for 2** / chef's daily selection of hot & cold seafood M 140 / V 155
- Smokehouse Platter for 2** / selection of daily smoked meats & condiments M 108 / V 120
- Land & Sea Platter for 2** / selection of hot, cold seafood & smoked meats M 140 / V 155

SIDES

- Bowl of Chips** / cold smoked aioli (gluten free available) M 7 / V 8
- Grilled Sweet Corn Cobs** (gf) (veg) / smoked butter & pecorino M 9.9 / V 11
- Grilled Broccolini** (gf) (veg) / lemon & herb salsa M 9.9 / V 11
- Butterleaf Salad** (gf) (veg) / preserved lemon dressing M 9.9 / V 11
- House Pickles** (gf) (veg) M 6.5 / V 7.5
- Bowl of Mash** (gf) (veg) M 7 / V 8

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DESSERTS

- House Made Pistachio Baklava**
honey & cinnamon M 10 / V 12
- Trio of Gelato**
see chef's daily selection
(gluten free available) M 10 / V 12
- Lemon Tart**
chantilly cream M 10 / V 12
- Chocolate Delice**
salted caramel M 10 / V 12

KIDS

All kids meals served with
a complimentary soft drink & ice cream sandwich

- 150g Steak** / mash or chips M 17 / V 19
(gluten free available)
- Battered Fish & Chips** / tartare M 16 / V 18
- Cheeseburger** / chips M 15 / V 17

