



charlie's restaurant & bar

Stimulate the palate

Cob of the day

House made cob with pesto and olives
\$14.5

Garlic parmesan focaccia fingers

Grilled fingers of garlic focaccia with pesto
\$14.5

Charlies Caesar salad

Cos, bacon, anchovies, croutons, parmesan and Caesar dressing topped with panko prawns
\$21

King prawns

Local king prawns haloumi and water melon salad *GF*
\$21.5

Lambs brains

Lambs brains crumbed and deep fried
topped with parmesan wafer and crispy capers served with petit salad
\$21.5

Chicken tender loins

Red curry marinated chicken tender loins served on Asian flavoured noodle cakes
with mint, shallot and bean sprout salad
\$19.5

Pan fried field mushrooms

Field mushrooms topped with manchego cheese, herbs,
drizzled with Spanish vinegar served with tomato salsa *GF*
\$21.5

Orrechiette pasta

Pasta with smoked trout, broccolini, white wine cream sauce topped with parmesan wafer
\$21.5

Marinated Cowra free range lamb fillet

Lamb marinated in Moroccan spices grilled served on lentil casserole with yoghurt dressing *GF*
\$24.5

Popcorn calamari

Calamari crumbed in popcorn deep fried served with aioli and tomato avocado salsa *GF*
\$19.5

Prawn and scallop dumplings and tempura prawns

Steamed coconut leaf wrapped dumplings and tempura prawns
served with Thai dipping sauce and petit noodle salad
\$23.5



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Savoury culmination

Rack of Cowra free range lamb

Honey mustard marinated lamb rack roasted
served on butternut pumpkin, green beans and port wine jus *GF*
\$41.5

Veal scallopini

Prawn scallop shallot and crab filled veal fillet oven roasted and served with sliced chats
and asparagus with dijon cream sauce *GF*
\$37.5

Duck with orange and pink ginger

Half braised duck served with orange grand mariner and pink ginger sauce on galette potatoes and broccolini
\$38.5

Kangaroo fillet

Grilled kangaroo fillet served on mushroom risotto with cacao and wattle seed jus water cress salad *GF*
\$34

Eye fillet steak

Char grilled fillet topped with seared scallops tomato hollandaise served on potato cake and beans with jus
\$36.5

Barramundi steak

Macadamia crusted barramundi oven baked with pineapple chilli salsa kumara rosti and green vegetables *GF*
\$35

Egg plant cannelloni

Egg plant mushroom pumpkin tomato and feta oven baked
served with Napoli sauce and rocket avocado and walnut salad *V GF*
\$29.5

Chicken breast

Braised leek speck sage thyme and parmesan stuffed chicken breast sautéed potato snow peas and port jus *GF*
\$32

Tuscan spiced pork belly

Twice cooked spiced pork belly served on roasted egg plant cherry tomato caponata
and rosemary roasted chats *GF*
\$34

Char grilled Tassie salmon

Served with asparagus on warm cracked wheat Moroccan salad
(mint tomato coriander shallots capsicum preserved lemons) *GF*
\$35

Sides

Wedges n sour cream \$7.50 | Onion rings \$5 | French fries with aioli \$6.5
Mixed green vegetables with Murray River pink salt butter \$8.5
Rocket pear and walnut salad \$9.5



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Sweet finally

Chocolate tuille

Filled with assorted gelati and ice creams berry compote and biscotti

\$15.5

Chocolate orange truffle slice

Raspberry compote cream and ice cream

\$15.5

Quandong cherry and apple crumble

Native peach sour cherries and apple crumble with rainbow ice cream and cream

\$16.5

Banana and coconut semi freddo

Served with strawberries passion fruit and short bread fingers *GF*

\$15.5

Slow baked lemon lime tart

Served with blackberry compote, rich chocolate ice cream and cream

\$15.5

Gluten free apple almond raisin and ginger cake

Served warm with vanilla bean ice cream and cream *GF*

\$15.5

Assorted cheese and fruits

Served with bush spiced lavish bread dried and fresh fruits

\$23

Liqueur coffee	\$12
Espresso coffee	\$5
Flat white	\$5
Cappuccino	\$5
Latte	\$5
Hot chocolate	\$4.5
Assortment of teas	\$4.5



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Beverages

Soft Drinks

Coke		\$3.9
Diet Coke		\$3.9
Coke Zero		\$3.9
Lift		\$3.9
Sprite		\$3.9
Mount Franklin mineral water	230ml	\$3.9
	700ml	\$5.9
Apple Juice		\$3.7
Orange Juice		\$3.7
Pinapple Juice		\$3.7
Milkshakes		\$5.5

Light Beer

Hahn Premium Light		\$6.5
James Boags Light		\$6.5

Mid Strength Beer

XXXX Gold		\$7
XXXX Summer Bright		\$7.5
James Squire Constable		\$9.5

Cider

5 Seeds Crisp / Cloudy		\$7.5
James Boags Orchard Crush		\$9.5

Standard Beer

Tooheys New		\$8
Tooheys Old		\$8

Draught Beer

Feature Beer		\$8
James Squire 150 Lashes	440ml	\$9.5
Heineken 440ml	440ml	\$10

Premium Beer

Toohey Extra Dry		\$8
Hahn Super Dry		\$8
James Squire Pale Ale		\$9.5
James Squire 150 Lashes		\$9.5
James Boags Premium Larger		\$9.5

Imported Beer

Heinekin		\$9.5
Corona		\$9.5
Stella Artois		\$9.5

Cocktails

New Era, Classic and Unforgettable Cocktails
Full Cocktail List available from Charlies Bar



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White wine

Sparkling Wine

	Bottle	Glass
Moet Chandon France	\$250	
Bancroft Bridge Brut	\$28	\$7
Katnook's Founders Block Chardonnay	\$55	\$10.5
Tyrell's Old Winery Ashmans Brut NSW	\$38	\$8
Emiri Pink Moscato	\$35	\$7.5
Azltara White Moscato	\$35	\$7.5

Verdelho

Tulloch NSW	\$45	\$9.5
Cassegrain NSW	\$40	\$8.5
Tyrell's Fordwich Hunter Valley NSW	\$43	\$9

Sauvignon Blanc

Bancroft Bridge	\$28	\$7
Vidal Marlborough NZ	\$38	\$8
Crowded House Marlborough NZ	\$40	\$8.5
Drift Marlborough NZ	\$39.5	\$8.5
3 Tales Marlborough NZ	\$38	\$8
Wild Oats WA	\$42	\$8.5

Riesling

Koonowla Ringmaster Clare Valley SA	\$42	\$8.5
Henschke Peggy Hill Riesling SA	\$55	
Wolf Blass Traminer Riesling SA	\$40	\$8.5
Knapstein Handpicked Clare Valley SA	\$58	

Semillon

	Bottle	Glass
Tyrell's Semillon NSW	\$42	\$8.5
Murphy's Pokolbin Hunter Valley NSW	\$80	

Chardonnay

Bancroft Bridge	\$28	\$7
Wild Oats NSW	\$42	\$8.5
Ninth Island Tamar Valley TAS	\$55	
Tyrell's Moon Mountain NSW	\$44	
Robert Oatley Chardonnay NSW	\$48	\$9.5
Coolwoods Chardonnay SA	\$38	\$8

White Blends

Coriole McLaren Vale Chenin Blanc SA	\$45	\$9.5
Grant Burge Benchmark		
Semillon Sauvignon Blanc	\$38	\$8
Drift Pinot Gris NZ	\$39	\$8.5



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Red wine

Pinot Noir

	Bottle	Glass
Kapuka Marlborough NZ	\$38	\$8
Crowded House NZ	\$50	
Pepik TAS	\$55	\$11.5

Merlot

The Conductor Philip Shaw NSW	\$52	
Katnook's Founders Block SA	\$50	
Chain of Fire Merlot NSW	\$35	\$7.5

Cabernet Sauvignon

Cockfighter's Ghost Langhorne NSW	\$52	
Tyrell's Lost Block NSW	\$44	\$9.5
Side by Side Brother in Arm SA	\$58	
Norfolk Rise SA	\$38	
Robert Oatley WA	\$48	\$9.5
Two Hands Sexy Beast McLaren Vale SA	\$72	

Shiraz

Bancroft Bridge Shiraz	\$28	\$7
Robert Oatley McLaren Vale SA	\$48	\$9.8
Capel Vale Debut Shiraz WA	\$46	
Tar and Roses Heathcote VIC	\$50	
Brokenback Hunter Valley Shiraz NSW	\$44	\$9.5
Grant Burge 5th Generation Shiraz Barossa Valley SA	\$45	\$9.5

Red Blends

	Bottle	Glass
Vidal Marlborough		
Cabernet Sauvignon Merlot NZ	\$38	\$8
Wild Oats Cabernet Merlot NSW	\$42	\$8.5
Tatachilla Partners Cabernet Shiraz	\$38	\$8
TWP Taylors Wine Project	\$66	
Grant Burge Benchmark Cabernet Shiraz	\$38	\$8

Dessert Wine

DeBortoli Noble One Botrytis Semillon	\$90	\$20
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Red from the Cellar

Angrove McLaren Vale Vinyard Select Shiraz SA	\$48
Red Claw Heathcote VIC	\$68
Petaluma Hundredline Cabernet Sauvignon SA	\$68
Tyrell's Lunatiq Heathcote Shiraz VIC	\$88