

## **-SMALL PLATES-**

Garlic Pizza bread **13**

Caramelised onion and fetta bread **14**

Kimchi seasoned Calamari with crispy vegetables, herbs and lemon aioli **16** (*gf upon request*)

House Prawn toast, spring onion and bang bang sauce **18**

Roasted Cauliflower with green curry, herb salad, rice and cashews **16** (*gf*) (*vegan*)

Fried Chicken wings with black vinegar caramel **18**

## **- LARGE PLATES -**

Crumbed Piggy in the middle Pork cutlet with mushy peas, sauerkraut and pilsner gravy **32**

Lamb shoulder and caramelised onion tarte tatin with baby spinach, cherry tomatoes and fetta **30**

Lindols Macadamia crusted Chicken breast with potato rosti, rocket, caper and pesto salad, pesto aioli and balsamic glaze **35**

Grilled Barramundi with mashed potato, vegetables and North queen seafood prawns cooked in garlic cream sauce **36** (*gf*)

Chicken Parmigiana topped with bacon, house Napoli and cheese served with chips and garden salad **28**

Sri Lankan style Snapper curry with steamed rice, lime pickle and pappadum **30** (*gf on request*)

Roast Pumpkin with romesco, herb mayonnaise, chickpeas, pickled carrot and filo **28** (*vegan*)

250g Wagyu Rib fillet **38**

Served with chips and garden salad or mashed potato and vegetables and your choice of sauce

*Sauces: Gravy, Mushroom, Dianne, Pepper, Garlic (gf)*

## **- DESSERTS -**

Chocolate Mousse parfait with biscuit crumble **16** (*gf*)(*vegan*)

Fried Apple and raspberry pie with coconut ice cream **16** (*vegan*)

Banana Loaf with espresso butter and maple syrup **16**

Chocolate Lava cake with double cream and churros **16**

## **-EXTRAS-**

Small chips with aioli **6**

Large chips with aioli **10**

Extra sauce **2**

Side of rice, mashed potato, vegetables, potato rosti, chips or garden salad **5**

Please advise of any special dietary requirements and we will do our best to accommodate

**DINNER@CHARLIESHOTELGYMPIE**