

- ENTREES -

Garlic Pizza bread **13**

Caramelised onion and fetta bread **14**

Salt, pepper and dill fried Calamari with petite salad and honey soy sauce **16**
(gf upon request)

Buttermilk fried Chicken Bao buns with spicy mayo and pickles **18**

Mexican inspired Corn with black bean puree, herby lime mayo and crunchy salsa **16** *(gf) (vegan)*

- MAINS -

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

Beef brisket coconut curry with herb salad and steamed rice **30** *(gf)*

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)

Pan seared market Fish with steamed rice, green mango pickle and crying tiger **30**
(gf)

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

Fried Tofu with steamed rice, sweet sticky mushrooms and Asian greens **28** *(vegan)*

Lamb Pot pie cooked in dark ale with rosemary, fetta, garlic and house made pastry served with garden salad **32**

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 -

Pistachio pudding with Chocolate filo and vanilla ice cream **16**

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

Vanilla sponge with strawberry compote and cream cheese frosting **16** *(gf)*

Chocolate Lave 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