- ENTREES -

Garlic Pizza bread **13**Caramelised onion and fetta bread **14**Salt and pepper Calamari with petite salad and honey soy sauce **16**

(gf upon request)

Buttermilk fried Chicken Bao buns with spicy mayo and pickles **18**Refried Beans with corn chips, guacamole and herby mayo **18** (gf) (vegan)

- MAINS -

Chicken Parmigiana topped with bacon, house Napoli and cheese served with chips and garden salad **30**Korean Beef short Ribs with steamed rice, sticky sesame glaze and pineapple kimchi **32** (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)

Grilled Whiting with green pea risotto, fried capers and lemon dill sauce **30** (gf)

Filipino style Pork Adobo with steamed rice and smashed cucumber salad **32**

Middle Eastern inspired Chickpea curry with steamed rice and pappadum **28** (vegan) (gf upon request)

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

250g Wagyu Rib fillet **42**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)
Matcha, raspberry and white chocolate cheesecake **16** (gf)
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

(gf)