

## VEG

### Baba Ganoush

Pomegranate, roasted cashew nuts  
and artisan bread

V, CONTAINS NUTS 7.50  
Add lamb 4.50 | Add halloumi 3.00

### Panko Gruyer Dauphinoise

Smoked ketchup v 8.50

### Falafel Bites

Tzatziki, chilli oil and beetroot dust

VE, GF 7.00

### Focaccia

Nocellara olives and cultured butter

V, VE OPTION 6.00

### Tempura Pickles

Blue cheese dressing

GFO 5.50

### Panko Smoked Tofu

Coconut, ginger and chilli braised rice, coriander  
and sweet and sour miso glaze VE 12.50

### Jackfruit Tacos

Pico de gallo, coriander and lime VE 8.00

## MEAT

### Lime and Coriander Chicken Thighs

Mango salsa and crispy onions GFO 9.00

### Crispy Chilli Beef

Lime salad 9.50

### Sriracha Macaroni cheese

v 8.00 | Add pulled pork 4.00

### Chorizo Picante

Potatas bravas, tomato and basil sauce 9.00

### Whole Smoked BBQ Ribs

Red slaw and ranch sauce

Whole Rack 19.50

### 8 Chicken Wings

Hot sauce with blue cheese dressing OR

Salt & pepper with honey & miso glaze

10.00

### Pork and Fennel Meatballs

Pesto rosso and parmesan 8.50

### Dry Aged Tomahawk Steak

Skin on fries, Charlie's leaves and choice of two sauces

GFO 48.00

## FISH

### Tempura Soft Shell Crab

House kimchi GFO 9.50

### Salt and Pepper Squid

Black garlic aioli and chive oil 8.50

## FRIES

### BBQ Jackfruit Fries

Vegan garlic aioli and crispy onions

VE, GFO 6.00

### Pulled Pork Fries

American cheese sauce and pickled red onions

GFO 8.00

### Skin on Fries

VE, GFO 4.00

### Cheddar and Mozzarella Fries

V, GFO 5.00

Our food is served informally and is designed to be shared. Plates may arrive at staggered times from the kitchen.