



| | <u>Entree To Share</u> | <u>Main</u> |
|---|----------------------------|-------------|
| Bread & “moo” ; crusty Char corn roll & moo jus | 4 | |
| Natural oysters served with fresh lemon | 16 | 28 |
| Oysters topped with Bloody Mary ice | 18 | 30 |
| Prawn cocktail shots (6), orange mint yoghurt, sesame tuile & citrus salad | 18 | |
| Steak Tartare ; finely minced & flavoured grass fed beef fillet with garlic croutons | 19 | |
| San Choy Char ; spiced wagyu mince served in a lettuce leaf with chilli sauce | 19 | |
| Crispy pork belly , seared scallops , apple peanut salad & chilli caramel sauce | 19 | 32 |
| Char wagyu beef rissoles , tomato chilli jam & garlic Ciabatta | 18 | 26 |
| Pressed lamb salad , roasted pumpkin, chorizo & marinated fetta | 19 | |
| Hand rolled beef cheek & kaffir lime spring rolls with Char’s sweet chilli sauce | 17 | 30 |
| Sichuan pepper squid (imported), Asian salad with fresh lime | 18 | 28 |
| Saffron & Seafood Risotto with chorizo & peas | 20 | 32 |
| Territory croc & crab (imported), layered orzo lasagne, beef cheek , steamed asparagus, scallop & abalone sauce | | 30 |
| Char’s smokey paprika beef fillet , roasted baby vegetables & mushroom sauce | | 30 |
| Crispy duck with fragrant sea salt, beetroot jam & marbled egg | 20 | 32 |
| Fish of the Day with Chef’s choice of fresh market ingredients | | 34 |
| Admiralty freelance mud crab | | P.O.A |
| Rocket, pear & walnut salad with a blue cheese dressing | 18 | 28 |
| Roast pumpkin salad with capsicum, almonds, basil & marinated fetta | 18 | |
| Ricotta gnocchi with spinach , pine nuts & burnt sage butter | 18 | 28 |
| Handmade pasta, fresh tomato , basil & garlic | 18 | 29 |



Eye Fillet 200grams Aged 18-30mths **Grass Fed** **\$35**
Rocket, pear, walnuts with blue cheese dressing & steamed chat potatoes
 AUSTRALIAN RARE MEATS - British x Hereford, pasture fed from selected farms in the Northern regions of NSW and Central Queensland.
 Wine Match - MERLOT

Scotch Fillet 200grams Aged 18-30mths **Grass Fed** **\$34**
Crispy chat potatoes, grilled bacon, mustard & onion jam
 GREENHAMS - HGP free (Anti-biotic free) British x, pasture fed in the luscious highlands of Smithton, TAS
 Wine Match - WOODED CHARDONNAY

T-Bone 500grams Aged 18-24mths **Grain Fed for 100 days** **\$38**
Grilled mushrooms, crushed chat potatoes with truffle butter
 AUSTRALIAN RARE MEATS - Nolan's Private Selection - Clean, light refreshing flavour
 Bos taurus and British x, selected farms in South East Queensland
 Wine Match - PINOT NOIR

Rib on the Bone 500grams Aged 18-24mths **Grain Fed for 100 days** **\$40**
Roast garlic & herb mash with bordelaise sauce
 AUSTRALIAN RARE MEATS - Nolan's Private Selection - Clean, light refreshing flavour
 Bos taurus and British x, selected farms in South East Queensland
 Wine Match - SHIRAZ

Angus Grain Fed Rump 300grams Aged 24-30mths **Grain Fed for 300 days** **\$31**
"Steak, chips and salad"
 AUSTRALIA RARE MEATS - Rangers Valley - Black Angus Steers selected for their superior marbling from the Northern tableland of NSW
 Wine Match - SHIRAZ

Wagyu Rump 300grams Aged 36-42mths **Grain Fed for 300 days** **\$45**
Tomato and Bocconcini salad and chips
 AUSTRALIAN AGRICULTURAL CO. - Selected Wagyu Cattle, Aronui Feedlot - A "long fed" feeding program of natural grains and corn along with a stress free living environment ensure that these cattle produce a tender, juicy and exceptionally flavoursome example of this famous Japanese Breed.
 Wine Match - SHIRAZ

BBQ Short Ribs **\$30**
Apple coleslaw, chips, Char's smokey BBQ sauce

Rare



Medium Rare



Medium



Well Done



M.S.A. (Meat Standards Australia). All of Char's cuts are MSA graded. This technology is backed with a grading and quality assurance program that guarantees beef tenderness when cooked as recommended.

Side Orders **\$7**

- Mashed potatoes
- Fries & chipotle aioli
- Apple coleslaw
- Mixed leaves, French vinaigrette
- Seasonal vegetables
- Roast pumpkin salad
- Fried mushrooms
- Fried Eggs (\$4.00)

Sauces **\$4**

- Green peppercorn
- Bacon
- Mushroom
- Trio of mustards

Chef: Lea-Amy Bell