

'FEED ME' MENU

choose the menu that suits you the best
\$60pp

STANDART SET MENU

Starter

CHARLIE'S SNACKS

Homemade focaccia bread, koji butter
charred cauliflower, pine nut.

Dish one

TORCHED CORAL PRAWN

miso teriyaki, okinawa spinach, finger lime

Dish two

SEARED CHICKEN THIGH

romesco, crispy katuk, mountain peppers

Dish three

CONFIT OSSO BUCCO

jerusalem artichoke, pepperberry jus

Amuse-Bouche

CUSTARD APPLE SORBET

jasmine compressed apple, ginger crumble

Dish four

DARK CHOCOLATE TART

hazelnut gelato, dates & coconut shard

VEGETARIAN MENU

Starter

CHARLIE'S SNACKS

homemade focaccia bread, koji butter
charred cauliflower, pine nut

Dish one

SEARED TOFU

miso teriyaki, finger lime

Dish two

MIDDLEY MUSHROOM

romesco, crispy katuk, mountain peppers

Dish three

ROASTED ARTICHOKE

Lemon myrtle & artichoke salsa

Amuse-Bouche

CUSTARD APPLE SORBET

jasmine compressed apple, ginger crumble

Dish four

DARK CHOCOLATE TART

hazelnut gelato, dates & coconut shard

MATCHING DRINKS

\$50pp (Optional)

(1st dish)

Idee Fix Sparkling Rose

(2nd dish)

Far North Gin & soda garnished with lime

(3th dish)

Gin Mare & Fever Tree mediterranean tonic

(4th dish)

Prohibiton Xmas Gin on the rocks

DF / GF MENU

Starter

CHARLIE'S SNACKS

gluten free bread, dukkha, balsamic oil
charred cauliflower, pine nut

Dish one

TORCHED CORAL PRAWN

miso teriyaki, finger lime

Dish two

SEARED CHICKEN THIGH

romesco, crispy katuk, mountain peppers

Dish three

CONFIT OSSO BUCCO

jerusalem artichoke, pepperberry jus

Amuse-Bouche

CUSTARD APPLE SORBET

jasmine compressed apple, toasted coconut

Dish four

DARK CHOCOLATE TART

chocolate sorbet, dates & coconut shard

'FEED ME' MENU

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VEGAN MENU

Starter

CHARLIE'S SNACKS

homemade focaccia bread, dukkha, balsamic oil, charred cauliflower, pine nut

Dish one

SEARED TOFU

miso teriyaki, finger lime

Dish two

MIDDLEY MUSHROOM

romesco, crispy katuk, mountain peppers

Dish three

ROASTED ARTICHOKE

Lemon myrtle & artichoke salsa

Amuse-Bouche

CUSTARD APPLE SORBET

jasmine compressed apple, toasted coconut

Dish four

DARK CHOCOLATE TART

hazelnut gelato, dates & coconut shard

NO SEAFOOD MENU

Starter

CHARLIE'S SNACKS

homemade focaccia bread, koji butter charred cauliflower, pine nut

Dish one

HIBACHI WAGYU SKEWER

miso teriyaki, finger lime

Dish two

SEARED CHICKEN THIGH

romesco, crispy katuk, mountain peppers

Dish three

CONFIT OSSO BUCCO

jerusalem artichoke, pepperberry jus

Amuse-Bouche

CUSTARD APPLE SORBET

jasmine compressed apple, ginger crumble

Dish four

DARK CHOCOLATE TART

hazelnut gelato, dates & coconut shard

MATCHING DRINKS

\$50pp (Optional)

(1st dish)

Idee Fix Sparkling Rose

(2nd dish)

Far North Gin & soda garnished with lime

(3th dish)

Gin Mare & Fever Tree mediterranean tonic

(4th dish)

Prohibiton Xmas Gin on the rocks

PESCATARIAN MENU

Starter

CHARLIE'S SNACKS

homemade focaccia bread, koji butter charred cauliflower, pine nut

Dish one

TORCHED CORAL PRAWN

miso teriyaki, finger lime

Dish two

SEARED AUSTRALIAN SCALLOP

romesco, crispy katuk, mountain peppers

Dish three

PAN MARKET FISH

jerusalem artichoke, pepperberry jus

Amuse-Bouche

CUSTARD APPLE SORBET

jasmine compressed apple, ginger crumble

Dish four

DARK CHOCOLATE TART

hazelnut gelato, dates & coconut shard