

the
CHARLES
DINING ROOM

3 Course A La Carte 85 | 5 Course Tasting Menu 89

Entree

Smoked Beetroot | Pink Pepper | Macadamia Fetta | Granny Smith Apple | GF | VGO

Riverine Beef Tartare | Kimchi | Caraway Lavoche | GFO

Celeriac | Turmeric Curry | Puffed Quinoa | GF | VG

Seared Scallop | Borlotti Beans | Tarragon | Caviar | GF

Main

Rainbow Trout | Cashew Butter Beurre Blanc | Pickled Vegetable | GF | DF

Local Beef Porterhouse | Dill And Kohlrabi Remoulade | Red Wine Jus | GF | DFO

Pork Belly | Confit Daikon | Pickled Baby Onion | GF | DFO

Gnocchi | Cheddar Aligot | Gremolata | Smoked Scamorza Cheese | GFO

Desserts

Pistachio Gateau | Creme Diplomat | Vanilla Ice Cream | GFO | V

Strawberry | Fennel | Star Anise Compote | Coconut Shortbread | GFO | VG

Callebaut Choc | Rhubarb Pate De Fruit | Hazelnut | Rhubarb Sorbet | VG

Sides 14

Soft Leaf Salad | Sesame & Soy Dressing | GF | VG

Broccolini | Mandarin | GF | VG

Hand Cut Chips | Miso Mayonnaise | GF | V

the CHARLES

DINING ROOM

Vegetarian 3 Course A La Carte 85 | 5 Course Tasting Menu 89

Sourdough | Whipped Salted Butter

Entree

Smoked Beetroot | Pink Pepper | Macadamia Fetta | Granny Smith Apple | GF | VGO

Celeriac | Turmeric Curry | Puffed Quinoa | GF | VG

Main

Gnocchi | Cheddar Aligot | Gremolata | Smoked Scamorza Cheese | GFO

Kohlrabi | Broccolini | Cashew Butter Beurre Blanc | Pickled Vegetable | GF | DF

Beetroot | Confit Daikon | Pickled Baby Onion | GF | DFO

Desserts

Pistachio Gateau | Creme Diplomat | Vanilla Ice Cream | GF | V

Strawberry | Fennel | Star Anise Compote | Coconut Shortbread | GFO | VG

Callebaut Choc | Rhubarb Pate De Fruit | Hazelnut | Rhubarb Sorbet | VG

Sides 14

Soft Leaf Salad | Sesame & Soy Dressing | GF | VE

Broccolini | Mandarin | GF | VE

Hand Cut Chips | Miso Mayonnaise | GFO | VE