

the
CHARLES
DINING ROOM

5 Course Tasting menu 89

60ml Wine Pairing 59 | 90ml Wine Pairing 69

Gnocchi | Cheddar Aligot | Gremolata | Smoked Scamorza Cheese | GFO
2023 Philip Shaw Chardonnay | Orange NSW

Celeriac | Turmeric Curry | Puffed Quinoa | GF | VG
2023 Nericon Pinot Grigio | griffith NSW

Rainbow Trout | Cashew Butter Beurre Blanc | Pickled Vegetable | GF | DF
2022 All Saints Marsanne | Rutherglen VIC

Pork Belly | Confit Daikon | Pickled Baby Onion | GF | DFO
2020 Johansen | Pinot Noir | Tumbarumba NSW

Desserts

Strawberry | Fennel | Star Anise Compote | Coconut Shortbread | GFO | VG
2021 Days of Rose | Barossa Valley SA

Or

Callebaut Choc | Rhubarb Pate De Fruit | Hazelnut | Rhubarb Sorbet | GFO | VG
Brewers Droop Tawny | Yarra Valley VIC

Or

Pistachio Gateau | Creme Diplomat | Vanilla Ice Cream | GF | V
Forty-Four Moscato

the
CHARLES
DINING ROOM

Vegetarian 5 Course Tasting Menu

60ml Wine Pairing 59 | 90ml Wine Pairing 69

Gnocchi | Cheddar Aligot | Gremolata | Smoked Scamorza Cheese | GFO
2023 Philip Shaw Chardonnay | Orange NSW

Celeriac | Turmeric Curry | Puffed Quinoa | GF | VG
2023 Nericon Pinot Grigio | griffith NSW

Kohlrabi | Broccolini | Cashew Butter Beurre Blanc | Pickled Vegetable | GF | DF
2022 All Saints Marsanne | Rutherglen VIC

Beetroot | Confit Daikon | Pickled Baby Onion | GF | DFO
2020 Johansen | Pinot Noir | Tumbarumba NSW

Desserts

Strawberry | Fennel | Star Anise Compote | Coconut Shortbread | GFO | VG
2021 Days of Rose | Barossa Valley SA

Or

Callebaut Choc | Rhubarb Pate De Fruit | Hazelnut | Rhubarb Sorbet | GFO | VG
Brewers Droop Tawny | Yarra Valley VIC

Or

Pistachio Gateau | Creme Diplomat | Vanilla Ice Cream | GF | V
Forty-Four Moscato