

# the CHARLES

DINING ROOM

**Sourdough** | Whipped Salted Butter 4

## ***Entree***

**Smoked Beetroot** | Pink Pepper | Macadamia Fetta | Granny Smith Apple | GF | VGO 22

**Riverina Tartare** | Kimchi | Caraway Lavoche | GFO | DF 26

**Celeriac** | Turmeric Curry | Puffed Quinoa | GF | VG 24

**Seared Scallop** | Borlotti Beans | Tarragon | Caviar | GF 26

## ***Main***

**Rainbow Trout** | Cashew Butter Beurre Blanc | Pickled Vegetable | GFO | DF 42

**Local Beef Porterhouse** | Dill And Kohlrabi Remoulade | Red Wine Jus | GF | DF 49

**Pork Belly** | Confit Daikon | Pickled Baby Onion | GF | DFO 45

**Gnocchi** | Cheddar Aligot | Gremolata | Smoked Scamorza Cheese | GFO 38

## ***Desserts***

<b>Pistachio Gateau</b>   Creme Diplomat   Vanilla Ice Cream   GFO   V	22
<b>Strawberry</b>   Fennel   Star Anise Compote   Coconut Shortbread   GFO   VG	23
<b>Callebaut Choc</b>   Rhubarb Pate De Fruit   Hazelnut   Rhubarb Sorbet   VG	25

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## ***Sides*** 14

<b>Soft Leaf Salad</b>   Sesame & Soy Dressing   GF   VG
<b>Brocolini</b>   Mandarin   GF   VG
<b>Hand Cut Chips</b>   Miso Mayonnaise   GF   V

# the CHARLES

DINING ROOM

## Vegetarian

**Sourdough** | Whipped Salted Butter 4

### Entree

**Smoked Beetroot** | Pink Pepper | Macadamia Fetta | Granny Smith Apple | GF | VGO 22

**Celeriac** | Turmeric Curry | Puffed Quinoa | GF | VG 24

### Main

**Gnocchi** | Cheddar Aligot | Gremolata | Smoked Scamorza Cheese | GFO 38

**Kohlrabi** | Broccolini | Cashew Butter Beurre Blanc | Pickled Vegetable | GF | DF 42

**Beetroot** | Confit Daikon | Pickled Baby Onion | GF | DFO 40

## **Desserts**

<b>Pistachio Gateau</b>   Creme Diplomat   Vanilla Ice Cream   GFO   V	22
<b>Strawberry</b>   Fennel   Star Anise Compote   Coconut Shortbread   GFO   VG	23
<b>Callebaut Choc</b>   Rhubarb Pate De Fruit   Hazelnut   Rhubarb Sorbet   VG	25

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## **Sides** 14

<b>Soft Leaf Salad</b>   Sesame & Soy Dressing   GF   VG
<b>Broccolini</b>   Mandarin   GF   VG
<b>Hand Cut Chips</b>   Miso Mayonnaise   GF   V