



Lunch

Snacks

- Natural Oyster** Nuoc Cham Dressing / Lemon - \$5 each
Tempura Oyster Korean Gochujang Mayo / Lemon - \$6 each
Aglio (GFO, DFO) Confit Garlic / Rosemary Salt / Truffle Mascarpone - 12
Te Ika Mata (GFO, DFO) Raw Market Fish / Coconut / Coriander / Chilli / Lime - 14
Beef Tartare (GFO) Potato Galette / Chives / Truffle Mayo -15

Entrée

- Beef Skewers (GFO, DFO)** Black Garlic / Chives / Crispy Shallots - 20
Calamari (GFO, DFO) Szechuan Sauce / Wasabi Furikake / Spring Onion / Lemon - 22
Haku kingfish Sashimi (GFO, DFO) Ponzu Dressing / Mirin / Tapioca Cracker - 24
Bao buns Crispy Pork Belly OR Oyster Mushroom
CK Mayo / Pickled Vegetables / Coriander / Crispy Shallots / Sesame Seeds - 23/17
Massimo Burrata (GFO) Butternut Puree / Fried Shallots / Chilli Oil / Focaccia - 27

Mains

Market Fish Slider's

Baby Cos / Picked Red Onion / Peri Peri Mayo - 25

Charlottes Burger (GFO)

Potato Bun / 180g Beef Patty / Bacon / Cheese / Lettuce / Caramelised Onions / Confit Garlic Mayo / Shoestring Fries - 30

Chicken Caesar Salad (GFO, DFO)

Cos lettuce / Croutons / Anchovies / Parmigiano / Bacon / Poached Egg / Caesar Dressing - 35

To share (GFO, DFO)

Slow Roasted Pork Knuckle choice of two sides
Jus and burnt apple sauce - 65

Sides

- Charlotte's Fries (GFO, DFO)** Parmesan / Truffle Salt / Confit Garlic Mayo - 13
Seasonal Vegetables (GFO, DFO) Sesame Dressing / Roasted Macadamia - 13
Steamed New Potatoes (GFO, DFO) Wakame butter / Crispy Shallots - 13
Slaw (GFO, DFO) Peanuts / Kewpie Mayo / Balsamic - 13

Deserts

- Passionfruit Mousse (GFO)** Lime & Mint Gel - 15
Chocolate Cheesecake (VGO) Pistachio / Fresh Berries / Coconut Cream / Biscoff - 15
Vanilla Panacotta (GFO) House-made Aperol Sorbet / House-made Granola / Orange Sauce - 15
'Charlie's Gelato' (GFO, VGO) Popcorn / Freeze Dried Fruit / Praline Served in a waffle cone - 10
Ask our lovely staff for our daily selection of Sorbetto's & Gelatos
Affogato (GFO) Espresso & Vanilla Ice Cream - 10 / 15
Kahlua / Vanilla Galliano / Irish Whiskey / Cointreau / Tia Maria / Baileys / Frangelico



Charlotte's Woodfired Pizzas

All pizzas are hand crafted with the love that Charlotte felt for her conquests. The pizzas are cooked in a 400°C wood-burning custom-made oven in true Napoli style. They may have black bits and might not be perfectly round all the time. All tomatoes are "San Marzano" Italian tomatoes and Buffalo mozzarella is sourced from the Clevedon Valley Buffalo Co.

Margherita (VGO)

Tomato Base / Confit Garlic / Buffalo Mozzarella / Grated Mozzarella / Basil
28

Funghi (VGO)

Garlic Base / Field Mushrooms / Buffalo Mozzarella / Grated Mozzarella Rocket / Truffle Oil
30

Mortadella

White Base / Confit Garlic / Buffalo Mozzarella / Grated Mozzarella / Basil
34

Carne

Tomato Base / Confit Garlic / Buffalo Mozzarella / Salami
Pork & Fennel Sausage / Prosciutto / Rocket / Chilli Oil
35

Smoked Salmon

Tomato Base / Confit Garlic / Smoked Salmon / Capers / Red Onion / Dill Grated Mozzarella / Crème
Fraiche
36

Gluten Free Base +\$5

Vegan Cheese +\$5