

# DINNER



## WOOD FIRED

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- Rustic stone baked olive oil bread, trio of dips, spiced pumpkin, roasted garlic, tzatziki | 14
- Dukkah flat bread, roasted tahini (V) (N) (S) | 14
- Kris Lloyd chevre pizza, heirloom tomato, serrano ham | 24
- Gorgonzola pizza, fig jam, rosemary, confit potato (V) | 24
- Sopressa salami pizza, buffalo mozzarella, basil | 24

## SMALL

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- Pacific oyster, almond gazpacho, trout roe, shiso (GF) (N) | 4.5
- Spinach and rocket salad, buffalo mozzarella, mint, soya bean, balsamic (V) (GF) | 18
- Charred baby cos, prosciutto, pecorino, lemon, anchovy, hazelnut, E.V.O. (GF) (N) | 19
- Liver parfait, crouton, cornichons, raisin, celery leaf, witlof | 20
- Beef bresaola, rocket, parmesan, citrus, almond, olive, anchovy, grissini (N) | 18
- Freemantle long leg octopus, chorizo, romesco, green olive, torched grapefruit (N) (S) | 19
- Charred Mooloolaba prawn, Nduja, warrigal greens, lime (GF) (S) | 28

## LARGE

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- Black angus sirloin 300 gm, potato fondant, onion puree, scallion, jus (GF) | 44
- North QLD barramundi, tomato, serrano ham, pickled beans, buffalo curd (GF) (S) | 38
- Flinders Island lamb rump, spiced eggplant, goats curd, truss tomato, olive (GF) | 38
- Pumpkin, manchego arancini, custard, pickled, pine nut, gastrique (V) (N) (S) | 32
- Spaghetti vongole, clams, fennel, heirloom tomato, capers, rocket, chilli (S) | 34
- Deboned chicken, lemon thyme, chorizo, peppers, chickpea (SHARE) (GF) | 37 | 70
- Pork belly, roasted apples, golden raisin, sticky port, slaw (SHARE) (GF) | 37 | 70



## SIDES

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- Fries, herb salt, aioli (V) (GF) | 10
- Cheesy fries, parmesan, truffle oil, herb salt aioli (V) (GF) | 10
- Caprese salad, vine tomato, buffalo mozzarella, vino cotta, basil (V) (GF) | 12
- Zaatar roasted cauliflower, warm hummus, puffed grains (V) | 10
- Caramelized carrot, labna, harissa, citrus (V) (GF) | 10
- Fried potato, ras el hanout butter, mint, coriander, zest (V) (GF) | 10
- Charred sweet corn, chermoula, coriander, chilli (V) (GF) | 10

## TREATS AND CHEESES

- Trio of gelato, strawberry, chocolate, hazelnut, fruit gel, soil, berries, pashmak (N) | 16
- Early grey panna cotta, mandarin, chocolate sorbet, raspberry, puffed rice (N) | 16
- Warm chocolate fondant, hazelnut gelato, cacao crumb, caramel, raspberry (N) | 18
- Textures of banana, parfait, curd, candied, spiced granola, blueberry (N) (S) | 17
- Artisan cheese board, crisp breads, quince, fig jam, baby pear, muscatel (S) | 28
- Tintenbar triple brie, cow's milk, Byron Bay N.S.W (S)
  - Charlton's choice blue, cow's milk, Vic.
  - Kris Lloyd saltbush chevre, goat's milk, Woodside S.A.

V – Vegetarian | GF – Gluten Free | N – Contains nuts | S – Denotes our signature dishes.