

LUNCH



PIZZA

- Kris Lloyd chevre, heirloom tomato, serrano | 24
- Gorgonzola, fig jam, rosemary, confit potato (V) | 24
- Byron Bay salami sopressa, buffalo mozzarella, basil | 24

SMALL PLATES

- Flat bread, dukkha, roasted tahini dressing (V)(N) | 12
- Grilled rustic loaf and 3 dips, roasted pumpkin, roasted garlic, tzatziki (V) | 12
- Grilled lemon thyme chicken thigh, hummus, charred lemon, grilled bread | 17
- Salt and pepper squid, chermoula aioli, rocket, lime | 17
- Blue cheese and caramelized onion arancini, herb aioli, parmesan, salsa verde (V) | 15
- Caesar salad, baby cos, bacon, anchovy, crouton, parmesan, boiled egg | 24
- Mesculan salad, avocado, pickled onion, pine nut, heirloom tomato, fig balsamic | 16
- Spinach and rocket salad, buffalo mozzarella, mint, soya bean, balsamic (V/GF) | 18
- * add grilled chicken or smoked salmon to your salad | 7
- * add avocado | 5

BURGER, SANDWICH AND MAINS

- Wagyu beef burger, bacon, tomato, relish, mesclun, cheddar, herb aioli, fries | 24
- “Reuben” wagyu corned beef, sauerkraut, swiss cheese, pickles, dark rye, fries | 24
- Toulouse sausage hot dog, mustard, house relish, crispy shallot, fries | 24
- Truffled field mushroom burger, spinach, ricotta, confit capsicum, rocket, fries (V) | 24
- Pappardelle pasta, tomato sugo, cherry tomato, rocket, soft herbs, parmesan (V) | 26
- Steak and pomme frites, 250 gm sirloin, truss tomato, house slaw, onion relish | 26
- Lemon and thyme chicken breast schnitzel, house slaw, lemon, fries | 24
- Tempura flathead, mesclun salad, herb aioli, fries, lemon | 24
- Grilled crispy skin NQ barramundi, house salad, fries, herb aioli, lemon (S) | 30



SIDES

- 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
- Fried potato, ras el hanout butter, mint, coriander, zest (V/GF) | 10
- Crispy onion rings, herb aioli, herb salt (V) | 10

SOMETHING SWEET

- Cake of the day, vanilla cream, berries | 9
- Trio of ices, strawberry, chocolate, hazelnut, fruit gel, soil, berries, pashmak (N) | 16
- Early grey panna cotta, mandarin, chocolate sorbet, blueberry, puffed rice (N) | 16
- Warm chocolate fondant, hazelnut gelato, cacao crumb, caramel, raspberry (N) | 18
- Textures of banana, parfait, curd, candied, granola, blueberry (N) (S) | 17
- Artisan cheese board, crisp breads, quince, fig jam, muscatel | 28
- Tintenbar triple brie, cow's milk, 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