

GRAZING

ARTISAN BREADS 15 *V

Brick Bay Extra Virgin Olive Oil, dukkah

WARM OLIVES 9 *GFI *VG

lemon, chilli & fennel seed marinade

BUFFALO MOZZARELLA 25 *V **ADD PROSCIUTTO** +8

charred rye, pickled zucchini, caramelized kalamata olive salsa

TREVALLY CRUDO 24 *GFI

marinated in orange dressing, horseradish, crème fraîche, shaved fennel, cucumber, chilli, toasted almonds

FRIES 14 *V

truffle oil, smoked garlic aioli, Grana formaggio

SHARED PLATTERS

CHARCUTERIE 45

selection of cured & smoked meats, duck liver parfait, pickles, mustard, Brick Bay Spiced Persimon Chutney, sourdough rye

MEZZE 45 *V

tabbouleh, pickled eggplant, smoked garlic hummus, tahini yoghurt, garden crudité, honey pistachio lemon ricotta, fried halloumi, pickles, olives, Turkish pide

CHEESE BOARD 45 *VA curated trio of artisan cheeses. Your waiter will share today's selection. lavosh, sourdough, pickles, poached pear, mānuka-smoked honeycomb
Brick Bay: Plum & Pomegranate Compote, Wild Orange Chutney, Quince & Rosé Paste

*Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing allergens will not occur.

*GFI - GLUTEN FREE INGREDIENTS *DF - DAIRY FREE *V - VEGETARIAN *VG - VEGAN Please advise your server of any allergies

DESSERTS

DARK CHOCOLATE CHEESECAKE 17 *GFI

Baileys, dark chocolate, berry compote

SUMMER FRUIT PANNA COTTA 16

Seasonal Brick Bay fruit, pistachio mascarpone, coconut crumble

CHARLIE'S SUNDAES

AFFOGATO 16.5

coffee & walnut gelato, double shot espresso, pecan crumble

VEGAN COCONUT GELATO 14 *GFI *VG

coconut, lime & blackcurrant gelato, berry compote, dark chocolate shards

SWEET TREATS

SALTED CARAMEL PECAN SLICE 8

MILK CHOCOLATE & HAZELNUT COOKIE 5

DARK CHOCOLATE FUDGE BROWNIE 8.5 *GFI

HONEST CHOCOLAT BON BONS Select 3 12 *GFI *DF

**STRAWBERRY PRESERVE
MANUKA HONEY & PEAR**

**SALTED CARAMEL
HAZELNUT**

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