

Breads

- **Garlic Bread**

6.00

- **Ciabatta with Pumpkin Puree, Native Australian Myrtle Oil and our own Dukkah**

11.00

- **French Baguette with Confit Tomatoes, Garlic, Goats Cheese and Basil Oil**

9.00

Oysters

- **Kilpatrick - crispy smoked bacon (12)**

42.00

- **Kilpatrick – crispy smoked bacon (6)**

24.00

- **Natural with Champagne & black pepper mignonette (12)**

39.00

- **Natural with Champagne & black pepper mignonette (6)**

22.00

- **Natural with lemon & Lime (12)**

39.00

- **Natural - with lemon & Lime (6)**

22.00

Starters

- **Pea and Ham Soup**

14.00

with crusty cheese-herb baguette

- **Braised Beef Cheek Ragu**

20.00

spinach gnocchi, crisp prosciutto & reggiano cheese

- **Seared Sea Scallops**

21.00

cauliflower-truffle risotto & crispy crackling

- **Split Tiger Prawns with Garlic**

22.50

warm celeriac puree, herb salad & lemon butter sauce

- **Black Mussels in Saffron Wine and Chive Broth**

22.00

crème fraiche and crusty herb-cheese baguette

- **Field Mushroom and Barley Tart**

18.50

goats cheese & balsamic-basil vinaigrette

- **Slowed Roast Pork Belly**

19.50

pumpkin puree, vanilla braised shallots and cider cream

- **Crispy Fried Squid**

21.00

tomato, chorizo & olive salad with smoked paprika aioli

Steaks

- **Scotch Fillet, 300g**

43.00

- **Miniature Eye Fillet, 120g**

29.00

- **Rib Eye on the bone, 500g**

52.00

- **Sirloin 300g**

42.00

- **Wagyu Rump, 300g Marble Score 7/9**

52.00

- **Eye Fillet, 200g**

39.00

Sauces

- **Creamy Garlic Prawns**

10.00

- **Creamy Mushroom Brandy**

4.00

- **Béarnaise**

4.00

- **Onion and Peppercorn Jus**

3.50

- **Red wine Jus**

3.00

Mains

- **West Australian Chicken Breast**

38.00

potato gratin, almond broccolini & mushroom brandy sauce

- **Prawn and Scallop Linguine**

38.00

parmesan, spinach, sundried tomato & capers in saffron garlic cream

- **Pork Rib Eye on the Bone**

40.00

creamy potato mash, braised red cabbage, apple puree, crispy crackling & red wine jus

- **Spinach Gnocchi**

35.00

in lemon butter with sundried tomato, pinenuts & goats cheese

- **Lamb Sirloin**

40.00

German serviette dumpling, buttered beans and red wine jus

- **Crispy Seared Barramundi**

40.00

crunchy fries, garden salad, soft shell crab & lemon butter sauce

- **Seared Rare Kangaroo Loin**

38.00

potato puree, chorizo sausage, roasted pears, native bush tomato-rocket salad and red wine jus

Sides

- **Crunchy Fries**

8.00

- **Garden Salad**

9.00

- **Buttered vegetables**

9.00

- **Caeser Salad**

9.00

- **Potato-olive oil mash**

8.00

- **Crispy fried onion rings**

8.00

- Broccolini

9.00

PLEASE NOTE:

Menus and prices subject to change without notice.

Public holidays attract a 10% surcharge on all prices.

SET MENUS:

You may also choose from one of our set menus found under the functions page. If you would like our Set Menu you must notify us at least 24 hours in advance to ensure we have everything available from these functions menus when you visit. You can choose from our \$58, \$68 and \$78 set menus.

- See more at: <http://www.charcharbull.com.au/menu#sthash.NuJN3os9.dpuf>