

OUR GREAT BUNS

Baked daily in-house

CORN ROLL (v) 6
A Homemade Elegant Dinner Roll with the Rustic Taste of Cornmeal. Served with Pico de Gallo & 5th Duke Cultured Pepe Saya Butter.

BONE MARROW ON TOAST (df) 36
Toasted House Made Ciabatta, Caper, Parsley & Shallot Salad Dressed with EVOO.
Add Steak Tartare on Top 6

ENTRÉES

Chef inspired & made in-house to compliment our mains and diverse wine list.

BEEF CHEEK & MUSTARD FRUIT SPRING ROLLS (df) 20
Kerwee Wagyu Beef Cheek BMS 6-7. Served with Black Pepper Caramel.

10G OSCIETRA CAVIAR 95
Blinis, Chive, Crème Fraiche & Shallots.

TRUFFLED MUSHROOM ARANCINI (v) 18.50
Truffle Aioli, Grana Padano.

'POPCORN' CHICKEN KARAAGE 19
Yuzu Curd & Edamame, 'Chilli Hair', Shallot.

BAKED 1/2 SHELL SCALLOPS (gf) 32
Garlic, Lemon & Dill Butter, Pickled Fennel & Chicken Skin.

WAGYU BEEF MEATBALLS 24
Scamorza, Tomato & Basil Sugo, Grilled House Baked Ciabatta.

GREEN PAW PAW SALAD 28
Crispy Baby Calamari, Carrots, Tomato, Chilli, Red Onion, Garlic & Lime Vinaigrette

TEXTURES OF PORK 32
Pork Terrine, Giardiniera, Pork Croquettes, Romesco Sauce & Pork Crackling

STEAK TARTARE 30
Wagyu Beef Tartare, Black Garlic Puree, Parmesan Custard, Caperberry, Cured Yolk, Crostini.

CHARCUTERIE BOARD FOR 2 48
Selection of Cured Meats, In-house Giardiniera, House Made Breads & Condiments.

OYSTERS

All our oysters are sourced from Coffin Bay, South Australia.

NATURAL (gf, df) 1/2 Dozen 26 | Dozen 52
Mignonette, Lemon.

TEMPURA (df) 8 EA
Bonito Soy, Miso Mayo & Jalapeño Salsa.

KILPATRICK (df) 1/2 Dozen 32 | Dozen 64
Smoked Bacon, Char's BBQ Sauce, Tabasco, Lemon.

'BLOODY MARY' OYSTER SHOT (gf, df) 8 EA
Chamoy & Tajín Rim, Vodka & Horseradish Tomato Fumet, Celery, Salt, Tabasco & Lemon.

MAINS

For those looking to get off the station, we have designed an inspired array of dishes. After all, it comes with the Territory.

FISH OF THE DAY POA
Market Fish served with Chef's Daily Garnish.

WAGYU RAGÚ E 24 | M 38
Hand Cut Pappardelle, Mushrooms, Grana Padano & Pangrattato

BRODETTO OF SEAFOOD 45
Tiger Prawn, Mussels, Scallop & Market Fish, Saffron & Tomato Broth, Fennel Pollen, Grilled House Bread.

CHAR GRILLED LAMB CUTLETS (gf) 51
Goat's Curd, Parsley & Lemon Gremolata, Ligurian Olive Tapenade, Lamb Fat Snow & Fried Oregano, Evoo.

CRISPY FRIED WHOLE BABY BARRAMUNDI (df) 54
Bonito Infused Soy, Shallot.

RISOTTO OF WILD MUSHROOM & TRUFFLE (v) 42
Mixed Exotic Mushrooms, Truffle Pecorino & Mushroom Duxelle.

SMOKED BRISKET BURGER 39
12H Slow Cooked Kerwee Wagyu Brisket BMS 8+ Smoked with Applewood Chips, Served with Purple Cabbage Coleslaw, Carrot, Texan Style BBQ Sauce, in a House Baked Sesame Brioche Bun & Fries with Aioli.

ROAST BANGALOW PORK BELLY (gf) 40
Salt & Vinegar Pork Scratchings, Textures of Baby Carrot, Roasted King Brown Mushrooms, Apple Jelly & Crisps, Pork & Apple Cider Jus.

SEAFOOD LINGUINE 34
Blue Swimmer Crab Meat, Prawn Cutlets, Clams, Squid, Tomato Sugo, Blisted Cherry Tomatoes, Garlic, Chilli & Olives.

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (df) Dairy Free



MEAT

Sourced for quality, our steaks are served with our garnish of confit garlic, rosemary & Wagyu fat potatoes. Please see our range of sides to accompany your meat selection. All our steaks are Halal, GMO Free & without added hormones or antibiotics.

EYE FILLET BMS 3+ 200G 60 | 300G 90
Kerwee Black Angus, 200+ Days White Grain Fed. Jondaryan, QLD

RIB FILLET BMS 2+ 300G 69
Pinnacle British & European Breed. Pasture Fed. Southern Australia.

SIRLOIN BMS 3+ 400G 58
Kerwee Black Angus, 200+ Days White Grain Fed. Jondaryan, QLD

WAGYU RUMP BMS 4-5 300G 48 | 600G 68
F1-F3 Wagyu X Angus. The Phoenix Wagyu by Mort & Co,
365 Days Grain Fed. Darling Downs, QLD.

TOMAHAWK BMS 3+ 1 KG 140
Additional Weight 14 per 100g
Subject to availability | Kerwee Black Angus, 200+ Days White Grain Fed.
Jondaryan, QLD. Cut By Our Team At The Table, One For The Scrapbook!

WAGYU STEAK TATAKI BMS 6-7 200G 86
Kerwee Wagyu Sirloin. 400+ Days White Grain Fed. Jondaryan, QLD.
Served Carved & Dusted in Dukkah with a Wattleseed & Foie Grass Mousse.

A5 SUZUKI FULLBLOOD WAGYU BMS 9+ POA
760 Days White Grain Fed. New South Wales. Served Carved with Saffron
Daikon Pickles, Fresh Tasmanian Wasabi Root, Unfermented White Soy & Yuzu.

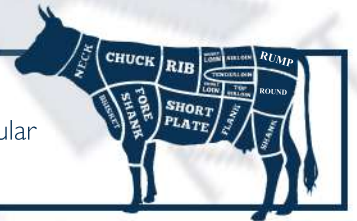
SPECIALTY WAGYU POA
A Premium Cut of the World's Best Wagyu Offerings.

STEAK TASTING BOARD POA
A Selection of Two of Our Greatest Cuts.

THE CHOPPING BLOCK 160
Subject to change | 200g 3+ Angus Sirloin, 300g 4-5 Wagyu Rump,
4 Lamb Cutlets, Smoked Chorizo Sausage, 400g Glazed Pork Riblets.

What does BMS mean in meat?

Marbling is that webbing of creamy white fat that riddles a cut of beef, and which gives it a spectacular tenderness, juiciness, and richness. This score is called BMS or Beef Marble Score.



ADD SOME REEF TO YOUR BEEF

Sustainably sourced seafood to compliment your beef choice.

GRILLED TIGER PRAWNS 38
2 Butterflied Skull Island Tiger Prawns, Garlic, Lemon, Butter & Capper Sauce

1/2 CHAR GRILLED WA CRAYFISH 96
Garlic, Lemon, Dill Butter.

SPLIT BUG 16
Truffled Bechamel, Pangrattato.

IN-HOUSE SAUCES

Pair with any of our meats. Additional sauce \$5.

RED WINE JUS (gf,df) **CHIMICHURRI (vg, gf, df)**

MIXED PEPPERCORN (gf) **PONZU**

CAFÉ DE PARIS **GOOD OL' GRAVY (gf)**

WILD MUSHROOM (gf) **TEXAS BARBEQUE SAUCE**

BEARNAISE (gf)

SIDES

FRIES (gf, df) 8 **POTATOES (gf)** 10 **ROCKET SALAD (gf)** 9
Shoestring Cut, Aioli. Wagyu Fat Fried, Confit Garlic, Rosemary. Pear, Parmesan, Balsamic Glaze.

CHAR'S SIGNATURE MASH (gf) 10 **CORN ON THE COB (gf)** 10 **MUSHROOMS** 11
Olive Oil Drizzle, Pepper. Persian Fetta, Smoked Paprika Butter. Scamorza, Sage, Black Garlic, Aioli.

SEASONAL GREENS (gf) 10 **CARROTS (gf, df)** 10 **ICEBERG WEDGE SALAD (gf)** 11
Poached Garlic, Chilli. Maple Honey, Bacon, Roasted Almonds. Triple Smoked 'Bacon', Pico De Gallo, Walnuts, Blue Cheese Dressing.



(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (df) Dairy Free

HOUSE MADE DESSERTS

All of our desserts are made in house by our experienced chefs.

CHAR'S SIGNATURE CHOCOLATE MOUSSE	21
Chocolate Mousse & Kiwi Sorbet, Red Velvet Crumble & Mix Pearls.	
HOUSE MADE APPLE PIE	18
Apple Gelee, Yoghurt Cream, Vanilla Ice-Cream.	
BANOFFEE PIE	18
Caramelised Banana Ice Cream, Dulce De Leche, Ginger Biscuit, Chocolate Pearls.	
BLUEBERRY & NT HONEY SEMIFREDDO	22
Raspberry Puree, Sponge Cake, Dried Cranberries & Cashewnut Crumble.	
MANGO CHEESECAKE	24
Mango Puree, Raspberry Gel, Coconut & Chia Seed Soil, Coconut & Lime Sorbet.	
CREME BRULEE	22
Our pastry chef creates a different taste weekly paired with a delectable sorbet & sauce. Please see your waiter for this weeks special.	
DECONSTRUCTED TIRAMISU	24
Genoise Chocolate Cake, Savoiardi Ladyfingers Biscuits, Chocolate Soil, Kahlua Mascarpone, Espresso Sorbet & Espresso Shards.	
SCOOP OF HOUSEMADE ICE CREAM OR SORBET	5
Please see your waiter for tonight's selection.	
AFFOGATO	10
Espresso Coffee & Homemade Vanilla Ice Cream.	
Add your selection of liquor	8
SELECTION OF AUSTRALIAN & IMPORTED CHEESE	1 FOR 13 2 FOR 26 3 FOR 34
Muscatels, Apple, Lavosh Cracker & Quince Paste. Choice of 1, 2 or 3. Please ask your waiter for our cheese selection.	



KIDS MENU

Available for kids 12 and under.

MAINS 13

FISH AND CHIPS

CHICKEN NUGGETS AND CHIPS

MINUTE STEAKS AND CHIPS

SPAGHETTI BEEF RAGU

DESSERTS

CHOCOLATE BROWNIE 11
Chocolate Sauce and Vanilla Ice-Cream.

VANILLA ICE-CREAM 9
2 Scoops, with Strawberry Coulis
or Chocolate Sauce.

