

TO START

FRESH BAKED FOCACCIA (3 PC) 12

SEASONAL FLAVOURED BUTTER | V

or

SALTBUSH DUKKAH & OLIVE OIL | VG



LIGHT BITES

STEAMED BAO BUNS (2 PCS) 22

PAN-FRIED DUCK BREAST

COMPRESSED CUCUMBER, SLAW, KEWPIE
MAYONNAISE & HOISIN SAUCE

SALMON CEVICHE 27

AVOCADO, NASHI PEAR, HOUSE GIN
SORBET, RED RADISH, DILL & KIPFLER
CRISPS | GF, DF

NT SALTED JEWFISH 20

ORANGE SALAD, BLACK OLIVE JAM,
MIXED HERBS GF, DF

GRILLED LOCAL SQUID 24

SALSA VERDE, CHARRED GREEN PAPAYA,
SHALLOT, BURNT LEMON & CRISPY
ANCHOVIES | GF, DF

CHICKPEA NUGGETS 22

TEMPEH CRUMB & TOFU AIOLI | VG, GF

STICKY CHICKEN KARAAGE BITES 23

SWEET CHILLI SAUCE, LEMONGRASS,
GINGER, SHALLOT & MIXED HERBS | GF, DF

WAGYU CHEESE SLIDERS (3PCS) 24

BRIOCHE BUN, ONION JAM, GHERKINS,
SLICED TOMATO & AMERICAN CHEESE

LARGER PLATES



LOCAL SOUS VIDE EGGPLANT 24

SZECHUAN MARINADE, ROASTED CASHEW,
REFRESHING MELON SALAD WITH GARDEN
HERBS & ZESTY LEMON DRESSING | VG, GF

TEA SMOKED KANGAROO 26

LOCAL SEASONAL VEGETABLES &
BLUEBERRY GLAZE | GF, DF

NT CROCODILE DUMPLINGS 24

SZECHUAN NUMBING SAUCE, DAVIDSON
PLUM, SLICED SCALLIONS & TOASTED
SESAME SEEDS | DF

SLOW COOKED LAMB RIBS 34

CHIPOTLE BBQ SAUCE & SWEET HERBS
| GF, DF

LOCAL CATCH OF THE DAY 42

LOCAL GREENS, FRIED CAPERS, DILL &
CORIANDER OIL | GF, DF

STEAK ENTRECOTE 48

CAFE DE CHARLIE BUTTER, RED WINE JUS,
SCALLION OIL & SHOESTRING FRIES | GFO

Charlie's
OF DARWIN

TASTE of the TERRITORY

**due to seasonal availability some
items may be subject to change*

Discover the rich and diverse
flavours of the Territory using the
finest produce from local markets
and suppliers.

FEATURING

Searched Kangaroo Loin
NT Crocodile Dumplings
Line-Caught Loligo Squid
Humpty Doo Cassava Wedges
Local Seasonal Vegetables

109 PER PLATTER

TO SHARE BETWEEN 2 TO 5 PEOPLE

SIDES

SEASONAL ROASTED VEGETABLES 16

SUNFLOWER SEED TARATOR, MIXED HERBS &
TOASTED SESAME SEEDS | VG, GF, DF

LOCAL WATERMELON SALAD 12

FETA CHEESE, MINT, SESAME VINAIGRETTE,
SWEET HERBS | V, VGO, GF

TRUFFLE CHEESE FRIES 15

TRUFFLE OIL & AGED CHEDDAR | V

SWEET POTATO FRIES 14

LEMON MYRTLE AIOLI | V, VGO

CHARRED BERRY SPRINGS SNAKE BEANS 16

TOASTED WALNUTS & WALNUT OIL | V, GF

V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTIONAL | DF - DAIRY FREE | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTIONAL

A card surcharge applies to all credit and debit card payments | Public Holiday surcharge 15%

DESSERTS

PAVLOVA À LA PANDAN 18

Crisp meringue shell with a soft centre, topped with pandan-infused chantilly cream and fresh seasonal fruit | **V, GF**

GOLDEN HARVEST PEAR 20

Slow-roasted pear drizzled with maple syrup, served with vanilla crème fraîche and a golden almond crumble | **V, GF**

BROWNIE BLISS 18

Rich chocolate brownie sandwich, filled with silky chocolate crémeux, crowned with berry compote and served on a bed of chocolate soil | **V**

GALANGAL-INFUSED PANNA COTTA 24

A delicate infusion of galangal folded into silky panna cotta, balanced with vibrant berry compote and crisp, buttery sablé breton | **V, GFO**

CHEESE PLATTER 22

An assortment of fine cheeses served with boozy dried fruits, crispy red lentil crackers, and gourmet condiments | **V, GFO**

HOUSEMADE SORBET 12

Ask our friendly staff about today's featured flavour | **VG, GF, DF**