

# CHARLES & GAMON

Bar | Kitchen

## STARTERS

**TRIO OF DIPS 20** 🌱 🥬  
House made flat bread & 3 dips

**LOBSTER LOADED FRIES 28**  
Butter poached lobster on house  
fries & lobster aioli

**LEMON PEPPER CALAMARI 20**  
With house made aioli & rocket

**GARLIC FLAT BREAD 15** 🌱 🥬  
House made flat bread with  
mozzarella & garlic confit

**CHIPOTLE CHICKEN TENDERS 20**  
With chipotle aioli

**C&G CHICKEN WINGS 20**  
With BBQ Jameson sauce

## FROM THE GARDEN

**TRI-QUINOA & CHICKPEA 25 (VEGAN)** 🌱  
French lentil & pepitas with  
avocado, cherry tomato, crispy  
sweet potato and vegan basil aioli.

**WARM POTATO & ROAST PUMPKIN 25** 🌱 🥬  
With marinated fetta, asparagus,  
radish & pomegranate in a toasted  
almond & tarragon dressing

**THAI BEEF SALAD 27**  
Marinated & pan seared  
porterhouse on Asian greens,  
mango, bean shoots, with a  
chilli, soy & ginger dressing

**ADD GRILLED CHICKEN OR PRAWNS  
TO ANY SALAD 6**

## KIDS

**KIDS CHEESEBURGER 15** 🌱  
Beef patty, cheese, tomato  
sauce & fries

**KIDS FISH AND CHIPS 15**  
Beer battered barramundi,  
tomato sauce & fries

**KIDS PIZZA 15** 🌱 🥬  
Ham and pineapple or  
margherita

**KIDS ICE CREAM 9** 🌱  
With chocolate or  
strawberry topping

## SIDES

**FRIES 14** 🥬  
With pecorino cheese, parsley  
& tomato sauce or aioli on  
the side

**GARDEN SALAD 14 (VEGAN)** 🌱 🥬  
Garden greens, gourmet  
tomatoes, cucumber,  
red onion and lemon dressing

**WEDNESDAY IS STEAK NIGHT 25**  
300g Porterhouse cooked to your  
liking, served with fries, salad, and  
either red wine jus or herb butter

PLEASE TURN OVER FOR MAINS

🌱 Vegan option available  
🌱 Gluten free available

While we take steps to  
minimise the risk of  
allergens, we cannot  
garentee the absence of  
cross contamination  
ingredients in our food

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## BURGERS

### STEAK SANDWICH 29

Char-grilled striploin, swiss cheese, smoked bacon, tomato, red onion jam, chipotle aioli & fries

### BUTTERMILK CHICKEN BURGER 28

Crispy buttermilk marinated chicken thigh, slaw, chilli jam, aioli & fries

### CLASSIC BEEF BURGER 28

Beef patty, American cheese, pickles, tomato, lettuce, ketchup, mustard & fries

### POACHED LOBSTER ROLL 33

Butter poached lobster, slaw, aioli, crisps & lobster butter

## PIZZAS

### MARGHERITA 20

House made Napoli sauce, mozzarella, fresh bocconcini & basil

### PROSCIUTTO 25

House made Napoli sauce, prosciutto, mozzarella, rocket, parmesan & olive oil

### DIAVOLA 25

House made Napoli sauce, chorizo, ham, jalapeños, mozzarella & black olives

### POTATO 22

Roasted potato, mozzarella, garlic confit, rosemary, preserved lemon & fried curry leaves

### MUSHROOM 23

Button, enoki & black wood ear mushrooms, mozzarella, garlic confit, fried leeks & white truffle oil

### CAPRICCIOSA 24

House made Napoli sauce, ham, artichokes, button mushrooms, mozzarella & black olives

### PUMPKIN PIZZA 24

Roast pumpkin, marinated fetta, lemon, garlic confit, black olives and rocket

GLUTEN FREE BASES & VEGAN  
CHEESE AVAILABLE

## MAINS

### CRISPY PORK BELLY 32

Slaw, pickled cabbage, pumpkin puree & gravy, topped with sesame seeds and coriander

### LEMON PEPPER CALAMARI 28

House green salad, fries & tartare sauce

### FISH & CHIPS 28

Beer battered barramundi, house green salad, fries & tartare sauce

### PORTERHOUSE 46


300g porterhouse, house green salad, fries & your choice of sauce. Red wine jus, peppercorn sauce or cafe de paris butter

### CAULIFLOWER STEAK 28 (VEGAN)

Chipotle hummus, chimichurri, grilled asparagus, pomegranate & watercress

TUESDAY IS SCHNITZEL NIGHT 20  
House made Chicken Schnitzel served with fries, slaw, gravy and fresh lemon

PLEASE TURN OVER FOR  
STARTERS AND SALADS

 Vegan option available

 Gluten free available

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