



Champagne Charlies Cocktail Bar

All Day Menu served from 11:00 - 16:30

CREAMY COCONUT, ROASTED SWEET POTATO & PUMPKIN SOUP \$12.50

Served with toasted bread.

BURRATA CAPRESE TOMATO SALAD \$19.00

Assortment of roasted tomatoes, basil, capers, with balsamic vinegarette and burrata cheese served with toasted bread.

CLASSIC REUBEN \$21.50

Sliced corned beef, sauerkraut, Swiss cheese and Russian dressing on toasted rye, with sweet potato fries.

GRILLED TRIPLE CHEESE SANDWICH \$21.00

Swiss, cheddar and feta cheese on toasted sourdough with pesto butter. Served with fries.

SOUTHERN STYLE CHICKEN BURGER \$24.00

Marinated chicken thigh, mixed leaf, truffled mayonnaise, caramelised onion, served with fries.

CARRINGTON CHEESE BURGER \$24.00

Grilled beef pattie, cheddar cheese, burger sauce, tomato and mixed leaf, served with fries.

GRILLED BARRAMUNDI \$34.00

Baby potato, seasonal vegetables and spiced coconut sauce.

CHEESE PLATE \$30.00

Four local and imported cheeses, fresh fruits, nuts, quince paste, gherkins, crackers and lavosh.

PRODUCERS PLATTER \$34.00

(Main meal for one or share between two as a light option).

Local salami, prosciutto, smoked salmon rilletes, Prager ham, sundried tomatoes, Persian feta, kalamata olives, tomato apple chutney and Turkish toast.

POTATO FRIES \$12.00

With tomato sauce.

POTATO WEDGES \$13.00

With sour cream and sweet chilli.

DEVONSHIRE TEA \$16.00

Two house made scones served with jam, cream and your choice of tea or coffee.

CAKE OF THE DAY \$16.00

Served with choice of tea or coffee.

WAFFLES \$17.00

With seasonal fresh fruit, maple syrup, Chantilly cream and your choice of tea or coffee.

Add : Sour Cream, Tomato Chutney or Garlic Aioli \$2.00 per sauce

10% Surcharge applies on Sundays | 15% surcharge applies on Public Holidays