

CHARLEY DINING

SHARE PLATES

Brasserie Bread with CopperTree Farms cultured butter, Murray River Salt and rosemary *(GF available)*
\$10.80

Vannella Stracciatella, vine ripened tomato, basil pesto, Rio Vista Kalamata extra virgin olive oil, and macadamia crunch *(V, GF)*
\$23.00

Double smoked chicken breast, cucumber and mint salad with Sichuan, sesame and lime dressing *(GF)*
\$22.00

Salt and pepper calamari, green papaya, chilli, mint, peanuts, and sprouts *(DF)*
\$20.80

KIDS MEALS

Cheeseburger with fries and ketchup
\$17.80

Chicken breast tenders with fries and ketchup
\$17.80

Rigatoni pasta with napolitana sauce and parmesan
\$17.80

MAINS

Chargrilled Riverina Angus beef scotch fillet, baked potato, thyme gratin, charred broccolini, and merlot jus *(GF)*
\$44.00

Seared market fish of the day, garlic and herb crushed potato, asparagus, and lemon, herb butter *(GF)*
\$39.80

Australian hoki with fries, rocket, zuni pickle and ranch dressing
\$32.50

Riverina Angus braised beef brisket pie, buttery mash, peas and gravy
\$27.50

Chicken schnitzel with mash potato, pickled white cabbage, caraway and mushroom sauce
\$33.80

Mafaldine pasta with crushed peas, tomato, basil pesto and shaved pecorino *(GF available)*
\$29.50

Slow braised White Pyrenees Greek lamb shoulder with lemon baked feta, tomato salad, warm garlic and herb crushed potatoes and tzatziki
\$39.50

SIDES

Steamed vegetables with herb butter *(V, GF)*
\$11.80

Potato mash *(V, GF)*
\$11.80

Fries with ranch dressing *(V, GF)*
\$11.50

CHARLEY DINING

DESSERT

Lemon delicious tart, pistachio
gelato and crunch
\$18.00

Warm chocolate pudding with Riverina cream
and chocolate sauce
\$18.00

Warm sticky date pudding with butterscotch
sauce and double cream
\$17.00

Pure Gelato Dulce de Leche sundae
\$17.00

Mango sorbet, berry compote and fresh mint
(DF, GF)
\$15.00

PLATTERS

Created with Sydney Royal award-winning products

CHARCUTERIE BOARD

Sunshine Meats double smoked
boneless ham 🏆

Kaczanowski beef brawn 🏆

Bertocchi Soppressa salami 🏆

German Butchery liverwurst

Aril Estate olives, cornichons
and pickled onions 🏆

Schiacciata with CopperTree Farms
cultured butter, Murray River Salt,
and rosemary 🏆

\$44.00

SYDNEY ROYAL CHEESE BOARD

Maffra Red Wax Mature Cheddar

Meredith Dairy Fresh Goat's
cheese "Chevre" 🏆

Udder Delights Ash Brie 🏆

Julianne's Kitchen Apple & Thyme Paste

Kurrajong Kitchen Lavosh, fresh grapes
(GF crackers available)

\$27.00

CHARLEY DINING

BEER ON TAP

Great Northern Original	\$12.50
Great Northern Super Crisp	\$11.50
Showstopper XPA	\$13.00
Brookvale Union Ginger Beer	\$14.50

CANS

Carlton Dry	\$11.00
4 Pines Pacific Ale	\$10.50
4 Pines New World Pale Ale	\$11.50
Balter XPA	\$14.50
Great Northern Zero	\$9.00

CIDER

Pure Blonde Apple Cider	\$11.00
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SPIRITS WITH MIXER

Archie Rose White Cane Spirit (Rum)	\$12.50
Archie Rose Vodka	\$12.50
Archie Rose Dry Gin	\$12.50
Archie Rose Single Malt Whiskey	\$12.50
Bundaberg Rum	\$12.50
Jim Beam	\$12.50

PRE MIXED DRINKS

Archie Rose Vodka, Soda & Finger Lime	\$13.80
Archie Rose Gin & Soda with Blackberry	\$13.80
Archie Rose Gin Peach Soda with Passionfruit	\$13.80
Canadian Club Whisky & Dry	\$13.80
Jim Beam & Cola	\$13.80

NON ALCOHOLIC

Coca-Cola Soft Drinks	\$6.80
Mount Franklin Water	\$5.00
Mount Franklin Lightly Sparkling	\$6.20
Red Bull	\$7.00
Juice - Orange + Apple	\$6.20

10% surcharge applies on weekends and 15% on public holidays.
Card surcharge of 0.75% applies.

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COCKTAILS

ESPRESSO MARTINI

\$20.00

A seductive blend of vodka, coffee liqueur, and freshly brewed espresso that delivers an intense burst of flavour with every sip. This cocktail combines the richness of espresso with the smoothness of vodka and the sweetness of coffee liqueur, creating a decadent treat for the senses.

FROSTY FIX

\$20.00

A refreshingly bold cocktail featuring Archie Rose Straight Dry Gin, smooth mango, zesty lime, and a splash of Tabasco, this drink delivers a tantalising mix of tropical sweetness and fiery flavours.

GOLDEN GIMLET

\$20.00

A sparkling combination of Archie Rose True Cut Vodka, delicate elderflower, refreshing lychee, and a bright splash of citrus. This elegant cocktail highlights zest and floral sweetness, with a dusting of gold lustre.

ARNOLD PALMER

\$20.00

A seamless blend of Archie Rose True Cut Vodka, peach iced tea, lemon and fresh mint gives this cocktail a smooth yet vibrant character. A thirst-quenching drink that's perfect for any occasion.

WINE

GLASS | BOTTLE

SPARKLING

Bimbadgen Sparkling \$14.00 | \$70.00

Tyrrell's Chardonnay Pinot Brut \$13.00 | \$62.00

WHITE

Beside Broke Road Pinot Gris \$12.50 | \$60.00

Robert Oatley Signature Series Sauvignon Blanc \$14.00 | \$68.00

Wildflower Pinot Grigio \$12.00 | \$58.00

Tyrrell's Hunter Valley Chardonnay \$12.50 | \$60.00

ROSÉ

Bulman Rosé \$14.00 | \$68.00

Wildflower Rosé \$12.00 | \$58.00

RED

Robert Oatley Signature Series Pinot Noir \$14.00 | \$68.00

Hentley Farm Villain & Vixen Cabernet Sauvignon \$14.00 | \$68.00

Tyrrell's Hunter Valley Shiraz \$12.00 | \$58.00

Wildflower Cabernet Sauvignon \$12.00 | \$58.00

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