

~ CHAR ~

Mooloolaba

DINNER

ENTRÉES

GARLIC TURKISH BREAD		\$12
Freshly made garlic butter		
Parmesan cheese optional		\$2
HOUSEMADE BREAD		\$14
Fresh house made bread of the day with olive oil, balsamic vinegar and dukkah		
ANTIPASTO	(GFO)	\$22
A selection of cured meats, caperberries, onion jam, marinated olives, semi dried tomatoes & house bread		
SZECHUAN PEPPERED CALAMARI	(GFO)	\$18
Served with roquette, pear and parmesan salad, chilli salt and house made aioli		
SEARED SCALLOPS	(GF)	\$18
Served with cauliflower puree and pico de gallo		
HOUSEMADE POTATO GNOCCHI		\$18
Served with mushroom, blue cheese and asparagus		
SEAFOOD CHOWDER	(GFO)	\$18
Served with crusty bread and mixed seafood		
ROQUETTE, PEAR & PARMESAN SALAD	(GF)	\$16
Dressed with champagne vinaigrette		
STEAK BITES	(GFO)	\$18
Served with Chilli sauce, aioli, house-made bbq sauce		

**** SORRY NO SPLIT BILLS****

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DINNER

COFFIN BAY OYSTERS

	½ Dozen	Dozen
NATURAL	\$28	\$45
PLUMPATRICK	\$28	\$45
SPICY THAI	\$28	\$45
BALSAMIC PEARL	\$28	\$45
MIXED VARIETY (SHOT NOT INCLUDED)	\$31	\$48
VIRGIN MARY OYSTER SHOT	\$6 /shot	
<i>½ nip vodka \$4.50 extra</i>		

KIDS MENU (6 and under)

INCLUDES SOFT DRINK, BUBBLEGUM GELATO (OTHER FLAVOURS AVAILABLE)
& A CHOICE OF STEAK SAUCES, AIOLI, TOMATO OR BBQ

HOMEMADE CHICKEN NUGGETS		\$16
With chips and salad		
KIDS GRILLED FISH	(GFO)	\$16
With chips and salad		
SPAGHETTI BOLOGNAISE		\$16
Spaghetti tossed through a rich bolognese sauce with aged parmesan cheese		
KIDS STEAK	(GFO)	\$16
Steak pieces pan fried with chips and salad		

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MAINS

BRAISED LAMB SHOULDER \$34
Served with mash potato, spinach and baby carrots

CARAMELISED PORK CUTLET (GFO) \$35
Char grilled sweet bangalow pork cutlet with caramelised brown sugar, apple purée, asparagus and sweet potato chips

CRISPY SKINNED WHOLE BARRAMUNDI \$52
Daintree Salt Water Barramundi served with carrot puree, Italian salad, sweet potato crisps

WAGYU BEEF AND GUINNESS COTTAGE PIE \$34
Topped with creamy mash potato, bacon, onion, cheese and mushy peas

THAI BEEF SALAD WITH BUG \$32
Asian salad with chilli infused dressing.

HUON SALMON (GF) \$35
Pan seared and oven baked with asparagus, tomato salsa and wilted spinach finished with a delicate chilli butter

GARLIC PRAWNS (GF) \$36
In a garlic brandy cream sauce served on a bed of rice

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CHAR GRILLS Includes house made coleslaw, trio of mustards & a sauce

SIRLOIN 250g (<i>Chef recommends medium rare - medium</i>)	\$35
Thousand Guineas Shorthorn Beef. A high quality marble score 2+ grain-fed beef that delivers a rich and full flavoured beef eating experience.	
TAKUMI WAGYU SIRLOIN 200g (<i>Chef recommends medium</i>)	\$67
AACo Takumi, Marble score 7+ Pasture raised, grain finished for 400-450 days, 100% Wagyu beef breeds QUEENSLAND	
MASTER KOBE WAGYU SIRLOIN 180g (<i>Chef recommends medium</i>)	\$88
AACo Kobe, Marble score 9+ Pasture raised, grain finished for 400-450 days, 100% Wagyu beef breeds QUEENSLAND	
EYE FILLET 200g (<i>Chef Recommends rare - medium rare</i>)	\$45
Cape Grim, Cool Climate 100% Grass fed English breed beef Hormone free, GMO Free, Antibiotic free. Naturally marbled for maximum juiciness and flavour. The pinnacle of flavour and tenderness Graded to four & five star MSA tenderness grades. TASMANIA	
TAKUMI WAGYU EYE FILLET 200g (<i>Chef recommends medium rare</i>)	\$85
AACo Takumi, Marble score 7+ Pasture raised, grain finished for 400-450 days, 100% Wagyu beef breeds QUEENSLAND	
RIB EYE 350g (<i>Chef recommends medium rare - medium</i>)	\$46
Cape Grim Cool Climate 100% Grass fed beef Hormone free, GMO Free, Antibiotic free. Naturally marbled for maximum juiciness and flavour. The pinnacle of flavour and tenderness Graded to four & five star MSA tenderness grades. TASMANIA	
WAGYU RIBEYE 300g (<i>Chef recommends medium</i>)	\$57
Rangers Valley, Marble score 5+ Pasture raised, grain finished for 360 days, 100% Wagyu beef breeds QUEENSLAND	

Please allow for an extra cooking time of 30-40 min for well done and blue steaks

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DINNER

SIDES & TOPPERS

POTATO ROSTI	(GFO)	\$8
SWEET POTATO CHIPS	(GFO)	\$10
MASH POTATO	(GF)	\$9
MOROCCAN SPICED CHAT POTATOES	(GFO)	\$10
SEASONAL VEGETABLES (Market fresh)	(GF)	\$10
MIXED LEAF SALAD	(GF)	\$10
PAN SEARED U6 KING MOOLOOLABA PRAWNS	(GF)	\$18
SHIP TO SHORE	(GF)	\$20
Whole Moreton bay bug and prawns in a brandy garlic cream sauce		
BOURBON BBQ BEEF RIBS		\$19
Braised beef ribs in a homemade Bourbon BBQ sauce		

SEASONINGS SAUCES & MUSTARDS

Mushroom, Pink Peppercorn Jus, Red Wine Jus, Bourbon BBQ Sauce, Garlic Butter, Seeded, Dijon, Truffle or Hot English Mustard		\$3
Blackened Seasoning		\$3
A dry rub to enhance the steak. Spices included but not limited to paprika, onion, garlic. While this secret blend is nice it has got a little kick		

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DESSERTS

HOUSE MADE GELATO TRIO (GF) \$12

CARAMELISED WHITE CHOCOLATE & ORANGE MOUSSE (GFO) \$18
Served with chocolate soil, brownie pieces, caramelised white chocolate shards and
A whisky orange sauce.

VANILLA CRÈME' BRULEE (GFO) \$18
Served with freshly baked biscotti and vanilla gelato

CHEESE BOARD *Ask your waiter about availability*
Served with Lavosh, Quince Paste, Water Crackers & Beetroot Relish

1 Cheese \$16
2 Cheeses \$20
3 Cheeses \$25

AFFOGATO

Virgin \$8
With Frangelico, Baileys, Galliano, Kahlua \$15

DEATH BY CHOCOLATE for two (GFO) \$36
Chocolate fondant fudge
Chocolate caramelia mousse
Triple chocolate soil
Warm chocolate brownie
Berry puree
Chocolate gelato
And....
Centred with Chars signature chocolate passion delight with hot chocolate sauce

HOUSE-MADE BELGIAN WAFFLES

** INCLUDES CHOICE OF GELATO, SAUCE AND CHANTILLY CREAM**

For 1 \$18
For 2 \$26

SAUCES

Chocolate, Strawberry Compote, Butterscotch.

GELATO FLAVOURS

Chocolate, Vanilla Bean, Strawberry, Mars Bar, Bubble Gum, Raspberry, Passionfruit

EXTRAS

Nut Praline (crushed) \$4
Pure Maple Syrup \$4

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