

~ CHAR ~

Mooloolaba

STEAK, SEAFOOD & LOUNGE BAR

LUNCH MENU

12-3PM

COFFIN BAY OYSTERS

	½ Dozen	Dozen
NATURAL	\$28	\$45
PLUMPATRICK	\$28	\$45
SPICY THAI	\$28	\$45
BALSAMIC PEARLS	\$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

(serve size designed for young children 6 and under)

INCLUDES SOFT DRINK, GELATO

HOMEMADE CHICKEN NUGGETS \$16

With chips and salad

KIDS GRILLED FISH \$16

With chips and salad (GFO)

SPAGHETTI BOLOGNAISE \$16

Spaghetti tossed through a rich bolognaise sauce with aged parmesan cheese

KIDS STEAK (GFO) \$16

Steak pieces with chips and salad

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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 & house bread

SZECHUAN PEPPERED CALAMARI (GF) \$18

Served with roquette, pear and parmesan salad, chilli salt and house made aioli (GF)

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 (GF) \$18

Served with Chilli sauce, aioli, house-made bbq sauce

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MAINS

SZECHUAN CALAMARI	\$24
Served with a rocket pear and parmesan salad and garlic aioli	
TWICE COOKED PORK BELLY	\$25
Served with an apple slaw and apple cider jus	
SLOW COOKED BEEF CHEEKS	\$25
Braised in red wine served with creamy mash potato	
PAN SEARED HUON SALMON	\$34
Pan seared and oven baked with asparagus, tomato salsa and wilted spinach finished with a delicate chilli butter	
CHAR'S SIGNATURE STEAK SANDWICH	\$28
Succulent Cape grim rib fillet topped with rocket, beetroot relish, tomatoes and Housemade BBQ sauce on Turkish bread served with fries	
THAI BEEF SALAD WITH BUG	\$32
Asian salad with chilli infused dressing	
BLACKENED 250GM PORTERHOUSE	\$34
Served with house-made coleslaw, mash potato and trio of mustards	

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CHAR GRILLS

Includes house made coleslaw, trio of mustards & sauce

EYE FILLET 200g (*Recommend rare - medium rare*) \$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 (*Recommend medium rare*) \$85

AACo Takumi, Marble score 7+ Pasture raised, grain finished for 400-450 days, 100% Wagyu beef breeds
QUEENSLAND

SIRLOIN 250g (*recommend medium rare - medium*) \$35

Wingham Reserve Black Angus. A high-quality marble score 3+ grain-fed beef that delivers a rich and full flavoured beef eating experience. NSW

TAKUMI WAGYU SIRLOIN 200g (*Recommend medium*) \$67

AACo Takumi, Marble score 7+ Pasture raised, grain finished for 400-450 days, 100% Wagyu beef breeds
QUEENSLAND

MASTER KOBE WAGYU SIRLOIN 180g (*Recommend medium*) \$88

AACo Kobe, Marble score 9+ Pasture raised, grain finished for 400-450 days, 100% Wagyu beef breeds
QUEENSLAND

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RIB EYE 350g (*Chef recommends medium rare m*) \$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 RIB EYE 300g (*Chef recommends medium*) \$57

Rangers valley, Marble score 5+ Pasture raised, grain finished 360 days
100% Wagyu beef breeds QUEENSLAND

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

SEASONINGS, SAUCES & MUSTARDS

Mushroom, Pink Peppercorn Jus, Red Wine Jus, Horseradish, \$3 extra
Garlic Butter, Seeded, Dijon, Truffle or Hot English Mustard

Blackened Seasoning \$3 extra

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

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

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DESSERTS

HOUSE MADE GELATO TRIO \$12
(GF)

CARAMELISED WHITE CHOCOLATE & \$18
ORANGE MOUSSE

Served with chocolate soil, brownie pieces, caramelised white chocolate shards and
A whisky orange sauce.

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

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

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STEAK, SEAFOOD & LOUNGE BAR

DEATH BY CHOCOLATE for two \$36

Chocolate fondant fudge

Caramelised white chocolate & orange 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