

# ~ CHAR ~

*Moooolaba*

## BREADS AND STARTERS

<b>GARLIC TURKISH BREAD</b>	\$12
Freshly made garlic butter	
Parmesan cheese optional	\$2
<b>HOUSEMADE BREAD</b>	\$14
Fresh house made bread of the day with olive oil, balsamic vinegar and dukkah	
<b>ANTIPASTO</b>	(GFO) \$22
A selection of cured meats, caperberries, onion jam, marinated olives, semi dried tomatoes & house bread	

## 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
<b>VIRGIN MARY OYSTER SHOT</b>	\$6 /shot	
<i>½ nip vodka \$4.50 extra</i>		

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

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## ENTRÉES

<b>SZECHUAN PEPPERED CALAMARI</b>	(GFO)	\$18
Served with roquette, pear and parmesan salad, chilli salt and house made aioli		
<b>SEARED SCALLOPS</b>	(GF)	\$18
Served with pickled ginger and carrot puree, spinach, bacon dust & citrus sauce		
<b>MUSTARD &amp; HERB LAMB SHOULDER</b>	(GF)	\$18
Served with heirloom carrots, roasted eggplant puree and charred capsicum & Jus		
<b>SEAFOOD CHOWDER</b>	(GFO)	\$18
Served with crusty bread and mixed seafood		
<b>STEAK BITES</b>	(GFO)	\$18
Served with Chilli sauce, aioli, house-made bbq sauce		
<b>GARLIC PRAWNS</b>	(GF)	ENTREE \$23
In a garlic brandy cream sauce served on a bed of rice		MAIN \$36

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### MAINS

<b>BLACKENED CHICKEN BREAST</b>	(GF)	\$35
Sous vide and pan fried. Served with pickled cucumber, fennel and tomato salad and tomato pesto		
<b>CARAMELISED PORK CUTLET</b>	(GFO)	\$35
Char grilled sweet bangalow pork cutlet with caramelised brown sugar, apple purée, asparagus and sweet potato chips		
<b>CRISPY SKIN WHOLE MARKET FISH</b>		\$56
Whole Market Fish served with pickled ginger and carrot puree, pickled cucumber, fennel and tomato salad and sweet potato crisp <b>(Please ask your waiter/waitress)</b>		
<b>WAGYU BEEF AND GUINNESS COTTAGE PIE</b>		\$35
Topped with creamy mash potato, bacon, onion, cheese and mushy peas		
<b>THAI BEEF SALAD WITH PRAWN</b>		\$34
Asian salad with chilli infused dressing.		
<b>HUON SALMON</b>	(GF)	\$36
Pan seared and oven baked with asparagus, wilted spinach, charred lemon, sweet potato crisp finished with Char's Signature butter		

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

**SIRLOIN 250g** (*Chef recommends medium rare - medium*) \$34  
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** (*Chef recommends medium*) \$69  
AACo Takumi, Marble score 7+ Pasture raised, grain finished for 400-450 days, 100% Wagyu beef breeds QUEENSLAND

**MASTER KOBE WAGYU SIRLOIN 180g** (*Chef recommends medium*) \$88  
AACo Kobe, Marble score 9+ Pasture raised, grain finished for 400-450 days, 100% Wagyu beef breeds QUEENSLAND

**EYE FILLET 200g** (*Chef Recommends 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** (*Chef recommends medium rare*) \$85  
AACo Takumi, Marble score 7+ Pasture raised, grain finished for 400-450 days, 100% Wagyu beef breeds QUEENSLAND

**RIB EYE 350g** (*Chef recommends medium rare - medium*) \$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** (*Chef recommends medium*) \$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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### SAUCES, MUSTARDS & SEASONINGS

MUSHROOM, PINK PEPPERCORN JUS, RED WINE JUS, HORSERADISH,  
GARLIC BUTTER

SEEDED, DIJON, TRUFFLE OR HOT ENGLISH MUSTARD

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

### SALADS, SIDES & TOPPERS

SWEET POTATO CHIPS	(GFO)	\$10
MASH POTATO	(GF)	\$9
MOROCCAN SPICED CHAT POTATOES	(GFO)	\$10
MARKET FRESH VEGETABLES	(GF)	\$10
GARDEN SALAD Dressed with raspberry vinaigrette	(GF)	\$16
ROQUETTE, PEAR & PARMESAN SALAD Dressed with champagne vinaigrette	(GF)	\$16
PAN SEARED U6 KING MOOLOOLABA PRAWNS Lightly seasoned with blackened seasoning served with lemon	(GF)	\$18
GARLIC PRAWN TOPPER In a garlic brandy cream sauce	(GF)	\$15

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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

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

DEATH BY CHOCOLATE for two (GFO) \$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

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