

CHARLOTTE

Bar & Bistro

STEAK & FRITES

Includes

**Jack's Creek Angus Hanger Steak,
Signature Frites**

with choice of one sauce:

Sansho Gravy | Truffle Gravy | Wasabi Chimichurri

\$25

Available Thursday - Saturday Lunch & Tuesday - Wednesday Dinner.

90-minute seating applies.

Public holiday surcharge applies where applicable.

CHARLOTTE

Bar & Bistro

Two Steaks for One Price

STEAK SPECIAL

Includes

Two Jack's Creek Angus Hanger Steak

with choice of two sauces:

Sansho Gravy | Truffle Gravy | Wasabi Chimichurri

\$38

Available Thursday - Saturday Dinner Only

90-minute seating applies.

Public holiday surcharge applies where applicable.

CHARLOTTE

Bar & Bistro

CHARLOTTE BURGER

Hand-cut Angus Beef (160g)

\$21

Cheddar cheese, Butter Lettuce, Teriyaki Sauce,
Kewpie Mayonnaise, Dill Pickles

SIDES

Frites \$7

Mixed Leaf Salad \$7

Spelt and Kamut Sourdough \$8

Edamame with Shichimi \$8

Grilled Corn with Kewpie Mayonnaise, Teriyaki and
Bonito Flakes \$8

Vegetable Tempura with Ponzu Dipping Sauce \$8

Potato and Crab Croquette with Sriracha Mayonnaise \$8

Creamy Mashed Potatoes \$8

House-Made Corn Soup \$8

House-Made Gazpacho \$8

SAUCES

Sansho Gravy | Truffle Gravy | Wasabi Chimichurri \$5

DESSERT

Sudachi Cheesecake \$12

Vanilla Ice Cream \$8
Chocolate sauce and hazelnuts

BEVERAGE

SOFTS

Coke
Coke Zero
Sprite
Ginger Ale
Ginger Beer
Orange Juice
Apple Juice
Cranberry Juice

\$5

BEER

Bottled Beers
\$9

*Please ask our
friendly staff for
available beers*

WINE

Hunter's Dream Semillon **\$12**
Fresh lemon, citrus and stone fruit, balanced by a crisp palate and refreshing finish.

Millon Estate Chardonnay **\$12**
Fresh peach and citrus with a creamy, refreshing finish.

SPARKLING

Hunter's Dream Sparkling Cuvée **\$12**
Fresh citrus, fine bubbles and a smooth finish.

RED

Hunter's Dream Shiraz **\$12**
Dark berries, plum and gentle spice.

Hunter's Dream Cabernet Sauvignon **\$12**
Blackcurrant and dark berry flavours with subtle oak and a smooth finish.

10X Pinot Noir **\$15**
Aromas of baking spice, bright red raspberry and rich dark cherry. Fine, silky tannins frame generous, vibrant fruit on the palate.