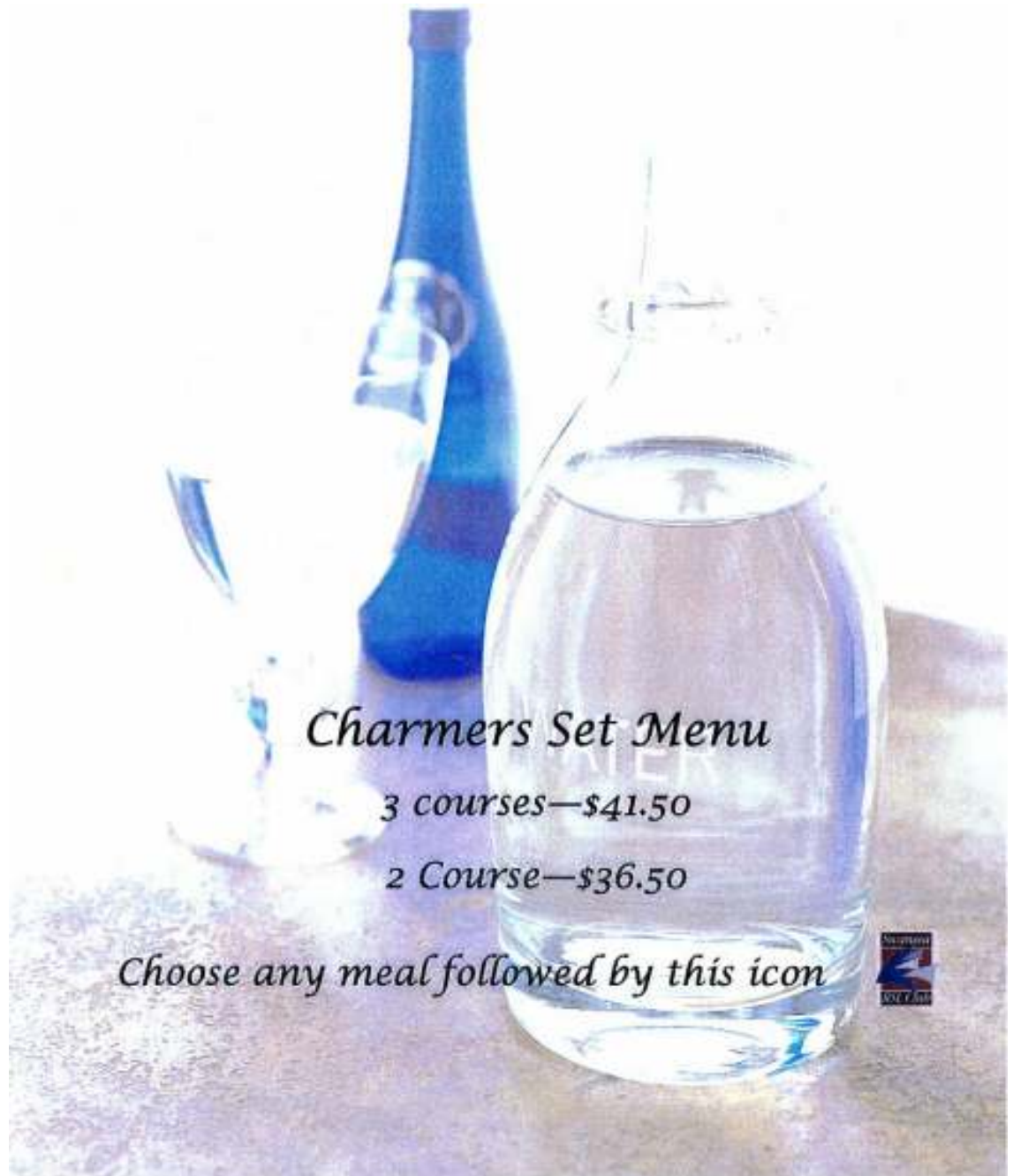


Charmers Restaurant

A la Carte Menu

Starters



Charmers Set Menu

3 courses—\$41.50

2 Course—\$36.50

Choose any meal followed by this icon




House baked pumpkin cob, warm roasted garlic, binori yoghurt & extra
lemon virgin olive oil \$6.90

Brushetta of vine ripened tomatoes, bocconcini &
fresh basil. \$6.90


Garlic & Parmesan Crust. \$6.90


Entrees

Soup Du Jour
Soup of the Day with crusty bread roll \$9.90 


Confit Lamb Rump \$15.90 
Lamb rump with green asparagus, artichokes, smoked egg & white
truffles buerre' noisette

Vanilla cured Salmon \$16.90
Salmon with micro herb salad, oysters & goats cheese curd beignet

Marinated Quail \$15.90 
Marinated boneless quail with char grilled zucchini flowers & sabayon

Parmesan Flan \$14.50 
Parmesan flan with rocket & chick pea emulsion

Potato Mille Feuille \$16.90
Potato mille feuille with black olives, spider crab meat & coral vingrette

Classic Salt & Pepper Squid \$15.90 
Fresh squid, in a salt & pepper seasoning, lightly fried,
served with mixed greens & X O sauce

Avante Garde (New Wave) \$16.50
Avongarde garlic prawns, black sesame seed tartartin & crusty ciabatta
bread.

Oysters
Natural / Verjuice / Salmon Caviar 1/2 doz \$13.90 doz- \$25.50
Traditional Kilpatrick 1/2 doz - \$14.90 doz - \$26.90

Oyster Shots of frozen Margarita \$3.00 each
Oyster Spoon of Chinese wonton & dipping sauce \$3.00 each

Mains

Veal Cutlets	\$26.90
Milk fed veal cutlet, mustard crust, lamb shank tortellini & ragout of shemeji mushroom saffron broth	
Spatchcock of chicken	\$25.50 
Grilled marinated spatchcock of chicken on rocket, roasted pumpkin, Persian fetta & toasted almonds	
Flathead Fillets	\$23.90 
Our champagne battered flathead fillets, handcut chips with home-made tartare sauce	
Fillet of Beef	\$27.90 
Char grilled Stockyard fillet of beef, sauté kipfler potatoes, béarnaise sauce, merlot jus & field mushrooms topped with flash cooked prawns	
Lamb Loin	\$25.90 
Wattle seed crusted 'New England' lamb loin, laid on crispy polenta cake & a muntarri berry jus	
Atlantic Salmon	\$27.90 
Yarra Valley Atlantic salmon fillet, braised in broth of lemons, bay leaf& peppercorns served with potato rosti, ying yang style of beurre' blanc, tomato relish & caviar	
Snapper Fillet	\$27.90
Oven roasted snapper fillet, seared scallops on fragrant rice, dressed with aioli & preserve lemon	

Sides

Rocket, parmesan & olive salad with red wine vinegar dressing.	\$7.50
Sautéed kipfler potatoes served with aoli.	\$7.50
Salad of baby tomatoes, cannelloni beans, fetta & grissini.	\$7.50
Market fresh vegetables.	\$6.50
Bowl of fries	\$5.50

Pasta

Risotto of Italian sausage, char grilled fennel & fontina cheese	\$20.90
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Parpadell egg pasta, lobster medallions, vongoli, garlic, white wine & cream with trussed tomatoes **\$25.50**

Wood Fired Gourmet Pizzas

Charmers would be famous Wood Fired Gourmet Pizza Collection

Spanish Style Chicken **\$19.90**
Marinated chicken breast with spicy chorizo, asparagus & shaved fennel, all on a traditional tomato base, fresh basil & shaved almonds

Meat & One Veg **\$21.90**
Fresh torn lamb shank, crispy bacon, double smoked ham & golden roasted potato served with crème Friache

Vegetarian Lovers **\$17.90**
Shitake mushrooms, fresh zucchini flowers with puree of kumara, olives a top with marinated fetta & rocket

Platters

Charmers Seafood Platter for two **\$99.00**
Charmers famed seafood platter for two, consisting of blue swimmer crabs, fresh cooked prawns, natural oysters, sautéed seafood medley, beer battered fish, crumbed prawn cutlets, lightly fried calamari, served with fresh garden greens & seasonal fruits, accompanied by seafood sauce, tartare sauce and salad dressing

Charmers Platter with Lobster **\$129.00**
All of the above delights plus a whole 700gm lobster

Children's Menu

Fish & Chips **\$8.50**

Chicken Strips & Chips **\$8.50**

Calamari & Chips **\$8.50**

Hawaiian Pizza **\$10.50**


Desserts

White chocolate & amaretto Di Saronno crème Brulee strawberry compote & savoyardi biscuit **\$10.50**


Vanilla bean poached pear of star anise, almond biscotti with honey ice cream

\$10.50 

Marquise of raspberry & passionfruit, Malibu syrup & Persian fairy floss

\$10.00 

Apple tart, pistachio anglaise & vanilla bean ice cream

\$10.50 

Chocolate truffle cappuccino

\$9.50 

Coffees

Short / Long Black
Flat White
Cappuccino
Macchiato
Latte
Mocha
Hot Chocolate
Tea

Night Caps

McGuigans "Personal Reserve" Port \$5.50

Nightingale "Gale Force" Port \$5.50
