











CHARLES & GAMON

KITCHEN | BAR

STARTERS

- TRIO OF DIPS**   \$33
House made dip & bread
- ANTIPASTO GRAZING BOARD** \$95
Selection of charcuterie, cheeses, condiments & house made bread 
- ZUCCHINI BRUSCHETTA 20PC** \$60
Oven roasted zucchini slices & tomato
Vegan  
- CALAMARI**
Served with house aioli & lemon \$40
- SPRING ROLLS 20 PC** \$50
Chefs selection 
- BOWL OF FRIES** \$14
With percorino cheese & parsley. Tomato sauce & aioli sauce

SHARES

- SAUSAGE ROLLS 20PC** \$55
Served with tomato sauce
- PARTY PIES 20PC** \$55
Served with tomato sauce
- FISH & CHIPS 10 SERVES** \$70
Served with lemon wedges
- ARANCINI 20PC**   \$60
Pumpkin & rosemary
Vegan
- MINI LOBSTER ROLLS 15PC** \$150
Butter poached lobster, white slaw, aioli and crisps

PIZZA

CHOOSE 3 FOR \$60

MARGHERITA 

DIAVOLA
Chorizo, ham, jalapenos & olives

MUSHROOM 

PUMPKIN, PINE NUTS & GORGONZOLA 

POTATO, GARLIC & ROSEMARY 

PROSCIUTTO & ROCKET

Gluten free bases available on request

SKEWERS


- CHICKEN - KORMA 20PC**  \$50
- PRAWN - GARLIC 20PC**  \$60
- LAMB - KOFTA 20PC**  \$55

DESSERTS

- MINI MUFFINS 30PC** \$60
- MINI PETIT FOURS 25PC** \$60
- MINI BROWNIES 25PC**  \$60
- MINI ETON MESS 20PC**  \$60
- FRUIT PLATTER** \$55
Chefs selection

While we take steps to minimise the risk of allergens, we cannot guarantee the absence of cross contamination of ingredients in our food

 Vegetarian

 Gluten free option