

SHARES

ARANCINI - \$21

Chefs choice of risotto balls w/ basil pesto & lime aioli

FISH TACOS - \$22

Marinated market fish w/ sriracha aioli & corn salsa (DF)

BUFFALO WINGS - \$19

Crispy chicken wings tossed in classic buffalo sauce & pickles

WHITE BEAN HUMMUS - \$20

White bean, eggplant, capsicum hummus & olive oil served w/ grilled sourdough (DF,VE)

PRAWN ROLL - \$21

Prawns in a soft roll w/ sour cream and finished with fresh chives

SZECHUAN & PEPPER SQUID - \$18

Lightly fried squid w/ Szechuan aioli (DF)

MARINATED GRILLED CHICKEN - \$23

Grilled chicken marinated in herbs & spices w/ fresh tabouli, sumac onions, toum & warm pita bread (DF)

FRIED EGGPLANT - \$17

Crispy fried eggplant w/ smoked eggplant purée (VE)

PORK BELLY BITES- \$25

Slow-braised crispy pork belly tossed in a master glaze garnished w/ peanuts (DF/GF)

SIDES

SEASONAL MIX SALAD - \$10

Mixed green salad w/ lemon juice & olive oil (VE GF DF)

CHIPS WITH SRIRACHA AIOLI - \$14

Crispy fries w/ sriracha aioli (V)

BOWL OF SWEET POTATO CHIPS \$15

Crispy fried sweet potato chips w/ sweet chilli & sour cream (V)

GYROS

CHICKEN - \$25

Marinated grilled chicken, flatbread, lettuce, tomato, onion, tzatziki, lemon & chips

LAMB - \$26

Greek spiced slow cooked lamb, flatbread, rocket, sumac onions, lemon & chips

VEGETARIAN - \$23

Fried sweet potato, flatbread, lettuce, tomato, onion & sriracha aioli (DF,V)

MAINS

PRAWN PASTA LINGUINI - \$ 28

Marinated prawns, linguini, onion, garlic, fermented chilli, pangrattato & lemon

PESTO PUMPKIN PASTA- \$26

Roast pumpkin & basil pesto linguini finished w/ parmigiano reggiano, toasted pine nuts & sage (V)
Add Chicken \$6

RUMP STEAK - \$28

Rump steak, seasonal salad & chips w/ chimichurri, gravy, jus or pepper sauce
Add Mash & Veg \$4

CLASSIC CHICKEN SCHNITZEL- \$22

Panko crumbed chicken, seasonal salad & chips w/ gravy, jus or pepper sauce
Add Mash & Veg \$4

GRILLED CHICKEN BURGER - \$24

Marinated grilled chicken, lettuce, tomato, herb aioli, milk bun & chips

CLASSIC CHEESEBURGER - \$25

Premium Australian beef patty, burger cheese, lettuce, tomato, pickles, burger sauce & chips

THAI BEEF SALAD -\$22

Lemongrass beef, rocket, mint, coriander, onion, bean shoots, cherry tomatoes, Thai beef dressing, peanuts & lime

GF - gluten free | DF - dairy free | VE - vegan | V - vegetarian

Lunch WITH CHARLIE

SATURDAYS & SUNDAYS

12PM - 2PM or 3PM - 5PM



**CHOOSE ONE SHARE PLATE &
ENJOY BOTTOMLESS HOUSE
SPIRITS, WINE AND TAP BEERS.**

*Charlies
Rooftop*

WINES

RED

Mount Pleasant Shiraz	\$ - /60
Pepperjack Malbec	\$ - /48
Little Giant Cab Sauv	\$11/44
Brokenwood Pinot Noir	\$12/48

WHITE

Oyster Bay Sauvignon Blanc	\$12/48
David Hook Pinot Grigio	\$11/44
Brokenwood Chardonnay	\$12/48
Brown Bros. Moonstruck Moscato	\$11/44

ROSÉ

Usher Tinkler Rosé	\$15/60
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SPARKLING

Tempus Two Varietal Prosecco	\$13/52
Usher Tinkler La Volpe Prosecco	\$ - /60

**Have your next Function
on the Rooftop!**

Talk to our bar staff about reserving a space or email us at
info@charliesrooftop.com

COCKTAILS

PALOMA

Tequila, Grapefruit & Lime

GARDEN PARTY

Gin, Cucumber, Apple & Lemon

CHILLI MARGARITA

Tequila, Triple Sec, Simple Syrup, Lime & Chilli

COCONUT MARGARITA

Tequila, Coconut Syrup & Lime

ESPRESSO MARTINI

Vodka, Kahlua, Cold Brew & Simple Syrup

MANGO CAPRIOSKA

Vodka, Mango Puree & Lime

PASSIONFRUIT SOUR

Vodka, Passionfruit Liqueur, Passionfruit, Lemon & Passionfruit Foam

FRENCH MARTINI

Vodka, Chambord, Pineapple Juice & Lime

APEROL SPRITZ

Aperol, Prosecco & Soda

COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice & Lime

All \$23

SHOTS

PEACH PERFECT

Vodka, Peach Schnapps, Cranberry & Lime

COCONUT CLUB

Coconut Rum, Pineapple, Lime & Coccout Syrup

MY SWEET TART

Limoncello, Tequila & Lemon

PASH ON THE LOUNGE

Passionfruit Liqueur, Triple Sec, Pineapple & Lime

FORBIDDEN FRUIT

Vodka, Watermelon & Lime

TINY TOMMY

Tequila, Triple Sec, Lime & Agave

All \$13

*Charlies
Rooftop*