

CHA CHA CHAR ROLL butter / beef jus dipping sauce / pistachio Dukkah 5

### OYSTERS *ask your wait staff for their origin*

NATURAL mignonette dressing

KILPATRICK double smoked bacon Bbq brandy Kilpatrick

BLOODY MARY SHOOTERS

CHILLI GRANITA, FINGER LIMES

Six 23 Twelve 42

### ENTRÉE

#### Char Signature Classic Entrees

SEARED WAGYU TATAKI wakame / black garlic mayo / salmon roe / fresh wasabi / salty fingers 26

CHA CHA CHAR BEEF TARTARE quail egg / herb mayonnaise / oat cracker 26

WAGYU SPRING ROLL pickles / cucumber / chili plum sauce 24

NOOSA PRAWNS COAL ROASTED crushed cashews / avocado / pomelo / sprouts 26

CEVICHE OF REEF FISH clam vinaigrette / herb oil / mustard cress / pickled kohlrabi 26

PAN FRIED SCALLOPS crispy chicken / asparagus puree / bacon cream / lemon gel 26

CRISPY SQUID fried spring onion / chillies / lime wasabi 24

ORGANIC TOFU local made tofu / morning glory / oyster sauce / fried chillies / native citrus (v) 21

SCORCHED TROUT rock oyster cream / winter citrus / cucumber / granny apple / roe 26

### SHARE BOARDS

CORAL TROUT STEAMED banana leaf / young coconut juice / chili caramel / local salad 89

WAGYU BEEF BRISKET adobo / pickled daikon / tempura zucchini / dipping sauces 70

SLOW ROASTED LAMB SHOULDER minted peas / roast potato / lamb jus 89

### MAINS

PAN FRIED MARKET FISH creamed mussels / wagyu bacon / Jerusalem artichoke / sea asparagus 41

FISH WELLINGTON red claw crayfish / line caught snapper / Tasmanian salmon / grilled leek / lemongrass sauce 41

WAGYU PAPPARDELLE flaked wagyu beef / wild mushroom / truffle pecorino / pangrattato 35

MUSHROOM RISOTTO Sunshine Coast mushrooms / truffle pecorino / onion (v) 34

LAMB CUTLETS lamb shoulder / carrot puree / heirloom carrots / pea and broad bean / mint jus 48

DUCK BREAST duck leg croquette / orange gnocchi / duck vinaigrette / walnut / thyme / duck skin crumb 46

### SIDES 10

CHIPS black salt / cayenne aioli

MASHED POTATO thyme / olive oil

SAUTEED POTATOES caramelized onions

WOOD ROASTED BABY CARROTS fried thyme

GREEN VEGETABLES broccolini / broccoli / green beans / toasted almonds

BAKED MACARONI CHEESE three cheese / pangrattato

WOOD ROASTED FIELD MUSHROOMS rosemary / thyme

BATTERED ONION RINGS ranch dressing

CAPRESE SALAD mozzarella / basil / garlic white balsamic

ROCKET SALAD glazed beef / pears / candied walnut / white wine vinegar dressing

15% surcharge applies on public holidays

*Orisban's signature steak restaurant.* 