

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

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 / grilled sourdough 26

WAGYU SPRING ROLL pickles / cucumber / chilli plum sauce 24

NOOSA PRAWNS COAL ROASTED lemon nut butter / avocado / capers / crusty bread 26

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

SEARED SCALLOPS sticky fried pork / ginger and yellow bean sauce / blackened pineapple relish 26

CRISPY SQUID fried spring onion / chilli / lime wasabi 24

MISO EGGPLANT whipped organic tofu / chilli ginger dressing / black bean / roasted peanuts (v) 21

WOOD FIRED OCTOPUS harissa / nduja crumbs/ charred cucumber / radish raita 26

### SHARE BOARDS

STEAMED WHOLE FISH chilli caramel / soy ginger / winter vegetable 99

KOREAN STYLE SLOW ROASTED WAGYU pistachio soy paste / pickled daikon / zucchini / dipping sauces 70

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

### MAINS

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

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

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

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

BORROWDALE FREE RANGE PORK CHEEKS five spice / onion apple risotto / winter chards / smoked eel 48

DUCK BREAST orange gnocchi / duck jus gras / walnut / creamed brussel sprout 46

RANGERS VALLEY STEAK KIDNEY PIE suet pastry / garlic puree / winter vegetables / stout oyster sauce 36

MORETON BAY BUGS tempura / satay sauce/ pork belly / finger lime / linguine 65

### SIDES 10

CHIPS black salt / cayenne aioli

MASHED POTATO thyme / olive oil

SAUTEED POTATOES caramelized onions

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

FRESH ICEBERG SALAD parmesan dressing / crisp bacon

TWO FRIED EGGS black salt 5

15% surcharge applies on public holidays

*Erivan's signature steak restaurant.* 