

# CHARTROOM RESTAURANT DINNER MENU

## ENTREES

### \$15 **GARLIC BREAD**

rustic ciabatta / garlic butter

### \$18 **HOISIN CHICKEN** GF

slow-cooked thigh / garlic

### \$22 **STEAMED LIPPED MUSSELS** GF DF

salsa vinaigrette / lemon

## MAINS

### \$34 **FISH AND CHIPS**

beer-battered gurnard / fries / tartar sauce

### \$36 **STICKY ROAST DUCK** GF DF

sweet potato purée / broccoli / baby carrot

### \$41 **RIB-EYE STEAK** GF

180g cut / potato gratin / mushroom or peppercorn sauce

### \$29 **EGGPLANT RATATOUILLE** GF DF

vegetable ragout / tomato basil puree

## DESSERTS

### \$14 **NEW YORK CHEESECAKE**

caramel tuile / strawberry coulis

### \$15 **EDIT SUNDAE**

salted caramel fudge / maple walnut / marshmallow

### \$16 **HOMEMADE APPLE CRUMBLE**

crumble / mixed-berries / vanilla-bean ice-cream

DF - DAIRY FREE / GF - GLUTEN FREE

