

# 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

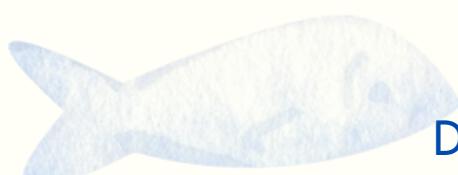
**\$29 EGGPLANT RATATOUILLE GF DF**  
vegetable ragout / tomato basil puree

## 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

