

# CHARTROOM RESTAURANT

## ENTREES

**\$15 GARLIC BREAD**  
rustic ciabatta / garlic butter

**\$18 HOISIN CHICKEN GF**  
slow-cooked thigh / garlic

**\$23 EDIT SEAFOOD BISQUE GF**  
mirepoix & seafood base / crab meat / mussels / cream

**\$22 STEAMED LIPPED MUSSELS GF DF**  
salsa vinaigrette / lemon

## MAINS

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

**\$34 GRILL LAMB NECK GF DF**  
romesco sauce / carrot / broccolini / chimichurri

**\$35 STICKY ROAST DUCK GF DF**  
sweet potato puree / broccoli / baby carrot

**\$39 SALMON ROULADE GF DF**  
crispy cigars / seaweed / baby carrot

**\$42 RIB-EYE STEAK GF**  
180g cut / potato gratin / mushroom or peppercorn sauce

## SIDES

**\$9 GOLDEN FRIES**

**\$11 GARDEN SALAD**

**\$12 SEASONED VEGGIES**

DF - DAIRY FREE / GF - GLUTEN FREE

