

MONDAY
ROO & WINE \$14.99

TUESDAY
\$12 BURGERS
(INCL. VEG)

WEDNESDAY
\$12 PIE NIGHT
(VEG OPT AVAIL)

THURSDAY
\$12 PARMA
(VEG OPT AVAIL)



**CHARLES
WESTON
HOTEL**

Open
3 - late Monday to Thursday
12 - late Friday to Sunday
kitchen open till 10pm (9pm Sundays)



STARTERS

- \$7 CHIPS**
w/ tomato sauce
-
- \$25 TASTING PLATE** {V,VG OPTIONAL}
A selection of cold meats, olives, dips, feta, pickles and roast vegetables
-
- \$15 DELUXE NACHOS** {V,VG,GF}
Mixed beans & green lentils w/ fresh tomato, house made guac, jalapenos, sour cream and coriander
-
- \$15 SALT & PEPPER CALAMARI**
w/ chips, green salad & aioli
-
- \$12 FALAFEL SALAD** {V,VG}
w/ House made hummus, burghal, cucumber, tomato, red onion, currants, mixed greens served with toasted Turkish bread
-
- \$16 PULLED PORK SLIDERS**
Slow braised pork shoulder w/ coleslaw & aioli

VEGAN

- \$18 MOUSSAKA** {VG}
Layers of roasted eggplant baked w/ napoli, basil and vegan mozzarella
-
- \$18 STUFFED CAPSICUM** {VG}
Red pepper stuffed w/ wild rice, peas, mint and crispy shallots
-
- \$19 VEGE PAELLA** {VG}
Mushroom, spinach, capsicum, eggplant, green olives, peas & saffron rice

VEGETARIAN

- \$18 HALOUMI BURGER** {V}
Haloumi pattie, roast capsicum, eggplant, hummus, cucumber aioli & fries
-
- \$18 VEGIE PIE** {V}
Served with garlic mash, smashed peas and onion relish
-
- \$20 MUSHROOM RISOTTO** {V}
Porcini and Portobello mushrooms w/ truffle oil & parmesan
-
- \$19 PUMPKIN GNOCCHI** {V}
Ricotta Gnocchi w/ pumpkin, pine nuts, spinach and
-
- \$16 FARRO SALAD** (V,VG OPTIONAL)
Farro, mint, caramelised onion, sun-dried tomato and salted ricotta

CHECK BOARDS FOR DAILY SPECIALS.
V = VEGETARIAN • VG = VEGAN • GF = GLUTEN FREE

PLEASE ADVISE FOR ALL DIETARY REQUIREMENTS WHEN ORDERING.
NO ALTERATIONS TO MENU UNLESS DIETARY.

FROM THE SEA

- \$22 CEE DUB FISH & CHIPS**
Crispy Trevally w/ chips, green salad & aioli
-
- \$24 SEAFOOD GNOCCHI**
Ricotta Gnocchi w/ mussels, fish, prawns, calamari, lemon juice & parsley
-
- \$28 CRISPY SALMON** {GF}
w/ Caper, tomato & black olive sauce, capsicum & mixed herb salad

FROM THE LAND

- \$19 GRILLED BEEF BURGER**
House-made beef pattie, smoked bacon, pickles, caramelised onion, tasty cheese, tomato, cucumber, aioli served w/ chips
-
- \$21 PEPPERED ROO BURGER**
Marinated kangaroo fillet w/ beetroot, pickled onion, tomato, cucumber, horseradish aioli served w/ chips
-
- \$22 GUINNESS PIE**
Braised beef, mushroom and stout pie w/ garlic mash, crushed peas & caramelised onion
-
- \$26 PORK RIBS**
Slow cooked pork ribs w/ slaw, chips and Cee Dub's BBQ sauce
-
- \$30 BEEF RIB EYE**
Grilled 250gram beef rib eye w/ potato gratin, roasted vegetables w/ mushroom or pepper jus
-
- \$24 CHICKEN PARMA (\$22 SCHNITZEL)**
Crumbed free range chicken breast Schnitzel w/ smoked ham, napoli & mozzarella served w/ chips and green salad

KIDS

- \$10 SPAGHETTI NAPOLI** {VG}
-
- \$10 MAC & CHEESE** {V}
-
- \$10 SCHNITZEL & CHIPS**
-
- \$10 GRILLED FISH & CHIPS**
-
- \$5 ICE CREAM W/ CHOC SAUCE**

SIDES

- \$7 CHIPS** {V, VG, GF}
-
- \$7 BROCCOLINI** w/ pinenuts and confit garlic {V, VG}
-
- \$7 GREEK SALAD** {V, GF}
-
- \$7 MIXED GREEN SALAD** {V, GF}

DESSERTS

- \$10 STICKY DATE**