

MONDAY
ROO & WINE \$14.99

TUESDAY
\$12 BURGERS
(VEG OPT AVAIL)

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

- \$10 SOUP OF THE DAY**
Served w/ toasted sourdough

- \$8 CHIPS** (vg, gf)
w/ tomato sauce

- \$9 EGGPLANT CHIPS** (vg, gf)
Served w/ vegan aioli

- \$15 DELUXE NACHOS** (v, vgo + gfo)
Mixed beans & green lentils w/ fresh tomato, house made guacamole, jalapeños, sour cream & coriander

- \$15 MOROCCAN CRUMBED FRIED CHICKEN WINGS**
w/ Smoky BBQ sauce

- \$13 LEMON PEPPER CALAMARI** (gf)
Served on a bed of roquette w/ tartare sauce

- \$15 ARANCINI** (vg, gf)
Stuffed w/ saffron rice, cauliflower, vegan cheese and a side of vegan aioli & green salad

- \$12 TRIO OF DIPS** (vgo, v, gf)
Served w/ toasted sourdough

- \$8 OLIVES AND PICKLED VEGE** (vg, gf)

- \$12 CHARCUTERIE PLATE**
Mixed cured meats served w/ toasted sourdough

- \$15 CHEESE PLATTER** (v, vgo, gfo)
Trio of cheese w/ quince paste & crackers

VEGAN

- \$18 MOUSSAKA** (vg, gf)
Layers of roasted eggplant w/ baked capsicum, basil, Napoli sauce & vegan mozzarella

- \$18 PUMPKIN RISOTTO** (vg, gf)
w/ roasted pumpkin, vegan cheese, pine nuts & a basil & spinach pesto. Add chicken \$3

- \$18 STUFFED MUSHROOMS** (vg, gf)
Filled w/ black beans, sweet potato, jalapeños & vegan mozzarella. Served w/ polenta & mixed greens

VEGETARIAN

- \$20 RICOTTA & SPINACH RAVIOLI** (v)
w/ mixed nuts & four cheese sauce

- \$20 HALOUMI BURGER** (v, gfo)
w/ roasted capsicum, eggplant, hummus, aioli & fries. Add bacon \$3

- \$20 VEGE PIE** (v)
Haloumi and potato pie w/ garlic mash, smashed peas & caramelised onion

- \$18 QUESADILLA** (v)
Tortilla filled w/ mixed beans & mozzarella. Served w/ house made guacamole & salad

- \$18 EGGPLANT PARMA** (vgo, gfo, v)
w/ Chips and salad

EXTRAS \$1 AIOLI / \$1 GRAVY / \$3 TOASTED SOURDOUGH

V = VEGETARIAN / VO = VEGETARIAN OPTION

VG = VEGAN / VGO = VEGAN OPTION

GF = GLUTEN FREE / GFO = GLUTEN FREE OPTION

FROM THE SEA

- \$24 FISH AND CHIPS**
Crispy barramundi w/ salad, chips & tartare sauce

- \$29 FISH OF THE DAY** (gf)
w/ grilled beans, crispy vermicelli & creamy mustard sauce

- \$26 LINGUINI MARINARA**
Served w/ prawns, trevally, mussels, scallops, wild roquette & a white wine sauce

FROM THE LAND

- \$20 BEEF BURGER**
House made beef patty, smoked bacon, pickles, caramelised onion, cheese, tomato and aioli. Served w/ chips

- \$20 KOREAN FRIED CHICKEN BURGER**
w/ jalapeños, pecorino cheese, tomato, maple glazed bbq sauce & wild roquette. Served w/chips

- \$24 GUINNESS PIE**
Braised beef, mushroom & stout pie w/ garlic mash, smashed peas & caramelised onion

- \$30 300gm GRASS FED PORTERHOUSE STEAK**
w/ potato gratin & roasted vegetables. Served w/ your choice of mushroom or pepper jus

- \$24 CHICKEN PARMA / SCHNITZEL - \$22**
Panko crumbed free range chicken breast w/ smoked ham, Napoli sauce & mozzarella. Served w/ chips & salad

- \$26 SLOW BRAISED LAMB SHANK**
w/ house made ricotta gnocchi & pecorino cheese

- \$26 PEPPERED ROO STEAK** (gf)
w/ celeriac potato mash, green beans, red wine & horseradish sauce

SALAD

- \$15 QUINOA & FELAFEL SALAD** (vg)
w/ cucumber, tomato, onion, mixed leaves, hummus, almond flakes & lemon dressing

- \$20 MOROCCAN LAMB BACK STRAP SALAD**
w/ cous cous, chickpeas, roasted capsicum, red onion, roquette & lemon dressing w/ a side of mint yoghurt

KIDS

- \$10 LINGUINI** (v, vgo)
W/ Napoli sauce & parmesan

- \$10 SCHNITZEL**
w/ chips & tomato sauce

- \$10 FISH AND CHIPS**
Battered & served w/ chips

- \$10 KIDS BURGER** (vo)
Home made beef patty w/ mixed leaves, tomato sauce & cheese. Served w/ chips

- \$5 ICE CREAM** (vgo)
Vanilla ice cream served w/ choc topping

SIDES

- \$8 GARDEN SALAD** (vg, gf)

- \$8 WINTER VEGETABLES** (vg, gf)
w/ confit garlic, almond flakes & parsley

DESSERT

- \$10 STICKY DATE**
Home made sticky date pudding w/ butterscotch sauce & vanilla ice cream

- \$12 POACHED SAFFRON PEARS** (vgo)
w/ puffed farro & vanilla ice cream