

FOOD

BREAD

Pull Apart Baked Sourdough

- w/ extra virgin olive oil, balsamic and dukkah (df)

or

- w/ black garlic and three cheese butter

\$15

TACOS (2)

Chipotle Chicken

Pico De Gallo, Mojo Verde, Manchego

\$20

Birria Beef

Manchego, Pico De Gallo

\$20

Spice Crumbed Fish

Mustard Leaf, Pickled Onion, Red Pepper Coulis (df)

\$22

Tajin Spiced Pumpkin

Avocado, Pickled Onion, Red Pepper Coulis (ve,df)

\$19

All available as taco bowl served w/ rice (gf)

gf - gluten free | df - dairy free | ve - vegan | v - vegetarian

SHARES

Jalapeño Poppers

Mojo Ranchero, Manchego (gf,v)

\$19

Kingfish Ceviche

Coconut Milk, Lime, Chilli, Bronze Fennel, Prawn Crackers (gf,df)

\$24

Fried Chicken Wings

Habanero & Lychee Mojo, Blue Cheese Sauce (gf)

\$19

Pumpkin & Sage Arancini

Sugo, Pecorino (gf,v)

\$19

Vietnamese Pork Meatball San Choy Bow

Lettuce, Hoisin, Bean Shoots, Chilli, Fried Shallot (gf,df)

\$22

King Prawn Roll

Lettuce, Spiced Mayo, Chives

\$20

Nori & Chilli Salt Squid

Yuzu Ponzu, Lime (gf,df)

\$23

Katsu Chicken

Curry Sauce, Steamed Rice, Asian Greens (gf,df)

\$26

Braised Lamb Shoulder Sliders (2)

Apple, Pickled Fennel & Cabbage Slaw, Harissa Mayo

\$22

Grilled Flatbread

Hummus, Mustard Leaf, Falafels, Pickled Onion, Coconut Labneh (gf,df,ve)

\$23

Chips

Black Garlic Aioli (gf,v)

\$12

A LITTLE TASTE OF MEXICAN
EVERY THURSDAY NIGHT

CARLITOS CANTINA



\$10 TACOS

\$12 MARGS

\$15 NACHOS

*Charlies
Rooftop*

WINES

Red

Brokenwood Pinot Noir	\$10/40
Mount Pleasant Tempranillo	\$12/48
Mount Pleasant Phillip Shiraz	\$15/60
Usher Tinkler Rebirth Shiraz	\$/60
Gippsland Wine Company Cab Sav	\$/64
Mount Pleasant Henry Pinot	\$/76

White

Oyster Bay Sauvignon	\$10/40
Tulloch Verdelho	\$10/40
David Hook Pinot Grigio	\$11/44
Brokenwood Chardonnay	\$12/48
Brokenwood Semillon	\$13/52

Rosé

Usher Tinkler Rosé	\$14/56
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Sparkling

Brown Bros. Moonstruck Moscato	\$9.5/38
Usher Tinkler La Volpe Prosecco	\$15/60
Veuve Clicquot	\$/135

ON TAP

Charlies Lazy Lager	\$9
Carlton Dry	\$9
Great Northern Super Crisp	\$9
Stone & Wood Pacific Ale	\$11
Balter XPA	\$11
Little Creatures Pale Ale	\$11
Little Dragon Ginger Beer	\$12
Brookvale Union Lemon Lime Bitters	\$13

COCKTAILS

CHARLIES DAIQUIRI

Blanco Rum, Lime, Strawberry, Coconut

CHILLI MARGARITA

Tequila, Cointreau, Lime, Chilli

EAST 8 HOLD UP

Vodka, Aperol, Passionfruit Liqueur, Pineapple, Lime

ESPRESSO MARTINI

Vodka, Kahlua, Coffee Tribe Cold Brew, Sugar

MISSIONARY'S DOWNFALL

Rum, Peach Liqueur, Pineapple, Lime, Honey, Mint

PASSIONFRUIT SOUR

Vodka, Passionfruit Liqueur, Egg Whites, Passionfruit, Lemon

SIESTA

Tequila, Campari, Pink Grapefruit, Lime, Sugar

THE UNIVERSE

Vodka, Midori, Pineapple, Lime, Orgeat

BERRY FIZZ

Chambord, Cranberry, Raspberry Puree, Usher Tinkler Prosecco

PEACH FIZZ

St Germain, Peach Puree, Usher Tinkler Prosecco

TROPICAL FIZZ

Limoncello, Pineapple, Usher Tinkler Prosecco

All \$22

HAPPY HOUR

\$8 HOUSE SPIRITS

\$8 BEERS

\$16 FIZZ COCKTAILS

**WEDNESDAY - FRIDAY TIL 6PM
& ALL DAY SUNDAY**

*Charles
Rooftop*



PALM SPRINGS PARADISE IN THE HEART OF NEWCASTLE

Charlies Rooftop

FOOD & BEVERAGE MENU