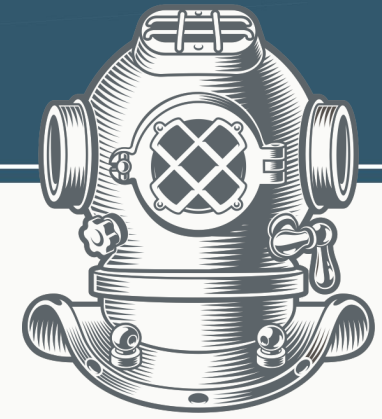


# CHARTHOUSE RESTAURANT



## STARTER

- GARLIC BREAD** SOURDOUGH W. PARMESAN 10
- OYSTERS** - NATURAL OR KILPATRICK GF, DF 4/4.5
- SHARK BAY CRAB CAKES** W. KEWPIE WASABI 18
- TANDOORI CHICKEN SKEWERS** W. YOGHURT 17
- WINDSOR SEAFOOD CHOWDER** W. PRAWNS, FISH, MUSSELS, SCALLOPS, SQUID & VEGETABLES W. SOURDOUGH GFO 19
- ARANCINI** W. TRUFFLE & WILD MUSHROOM, VEGAN MAYO GF 20
- BURRATA SALAD** W. TOMATO & BASIL OIL GF 22
- LAMB MEATBALLS** ESPELETTE PEPPER SEASONED MEATBALLS IN A PIQUILLO & TOMATO SAUCE W. CHARGRILLED SOURDOUGH 24
- WINDSOR SEAFOOD PLATTER** W. NATURAL OYSTERS (3), GRILLED TIGER PRAWNS (3), GRILLED SCALLOPS (3), CHILLI MUSSELS, SMOKED SALMON, BATTERED SNAPPER FILLETS (3) GFO, DFO 55



## MAIN SALADS

- CAESAR SALAD** W. BABY COS, GARLIC CROUTONS, BACON, ANCHOVIES, SOFT BOILED EGG, PARMESAN GF 24
- ADD BBQ MARINATED CHICKEN** +5
- ADD PRAWNS** +12
- GRILLED PUMPKIN** W. ROCKET, RED ONION, KALAMATA OLIVES, CHERRY TOMATOES, FETA & BALSAMIC DRESSING VO, DFO, GF +8
- ADD CAJUN SPICED LAMB BACKSTRAP** +8
- ROASTED BEETROOT** W. CARROT, ROCKET, WALNUTS, SHALLOTS, GRAPE OIL & BALSAMIC VINAIGRETTE, V 25

## PASTA

- SEAFOOD SPAGHETTI MARINARA** W. SCALLOPS, CALAMARI, MUSSELS, PRAWN, CRAB & A CHILLI NAPOLI SAUCE, DF 33
- PASTA OF THE DAY** SEE SPECIALS FOR DAILY PASTA DISH MP
- PAN SEARED GNOCCHI** W. MIXED VEGETABLE RAGU, PINE NUTS BASIL & VEGAN CHEESE GF, DF, V 33

## MAIN

- CHARGRILLED LAMB RACK** (MEDIUM) W. ROASTED VEGETABLES & CONFIT CHERRY TOMATOES GF, DF 42
- SRI LANKAN CURRY** W. BASMATI RICE & CONDIMENTS DF ASK SERVER FOR TODAY'S SPECIAL GF 35
- BEEF WELLINGTON** (MEDIUM RARE) 200G EYE FILLET W. CHICKEN LIVER, DUXELLES, PROSCUITTO, DUCK FAT ROASTED POTATOES, ASPARAGUS, CHOICE OF UNLIMITED SAUCE 49
- ROSIE'S CHICKEN** W. DUCK FAT ROASTED POTATOES, SAUTEED SPINACH & CHARRED LEMON, GF 34
- BANGERS N' MASH** PORK SAUSAGES W. CREAMED POTATO MASH, PEAS & ONION GRAVY 29

## SEAFOOD

- MARKET FISH** W. TRUFFLE POTATO MASH, SAUTEED GREENS & A MUSTARD CREAM SAUCE MP
- SEE WAIT STAFF FOR TODAY'S LOCALLY SOURCED FRESH FISH
- CHILLI MUSSELS** W. RICH TOMATO BASE & FRESH CHILLI, W. SPENT GRAIN SOURDOUGH GFO, DF 35
- SODA BATTERED KING GEORGE WHITING** W. A GARDEN SALAD, CHIPS & TARTARE SAUCE 37
- WINDSOR SEAFOOD CHOWDER** W. PRAWNS, FISH, MUSSELS, SCALLOPS, SQUID & VEGETABLES W. SOURDOUGH GFO 29

## GRILL

- ALL SERVED W. ROASTED DUCK FAT POTATOES & A CHOICE OF MUSHROOM, PEPPERCORN OR RED WINE JUS
- MUSTARD SELECTION AVAILABLE
- MARGARET RIVER WAGYU RUMP CAP MB 4+** 250G 45
- FIVE FOUNDERS MSA EYE FILLET MB 2+** 200G 41
- FIVE FOUNDERS MSA SIRLOIN MB 2+** 300G 43
- BLACK ANGUS BEEF FLANK MSA MB 2+** 300G 35



## SIDES

- DUCK FAT POTATOES** GF, DF 13
- SEASONAL VEGETABLES** GF, DF, V 13
- FRIES** W. AIOLI GFO,DF +3
- ADD TRUFFLE OIL, PARMESAN**
- GREEK SALAD** GF, DFO, VO 13
- CAULIFLOWER CHEESE** 16

## DESSERT

- CLASSIC FRENCH CRÈME CAMEL** W CITRUS GLAZE & SEASONAL BERRIES 15
- LEMON MERINGUE TART** W. SAFFRON POACHED PEAR, MANGO COULIS, SHAVED WHITE CHOCOLATE & DOUBLE CREAM 15
- APPLE AND RHUBARB CRUMBLE** W. VANILLA BEAN ICE CREAM 15
- CHEESE PLATE** W. FRUIT PÂTÉ & LAVOSH GFO SELECTION OF 1, 2 OR 3 PIECE 15/20/25
- ASK SERVER FOR TODAY'S OPTIONS**
- ICE CREAM AND/OR SORBET** PER SCOOP GF,DFO 6
- ICE CREAM: VANILLA BEAN, RUM N RAISIN, CHOCOLATE, SALTED CARAMEL, VANILLA (VEGAN)
- SORBET :STRAWBERRY, LEMON, MANGO, COCONUT, RASPBERRY

LET US KNOW ABOUT YOUR EXPERIENCE

