

FOOD

BREADS

Pull Apart Baked Sourdough
-with extra virgin olive oil, balsamic and dukkah (df)

Or

-with black garlic and three cheese butter
\$14

TACOS

Birria Beef Taco, Manchego, Pico De Gallo
\$19

Spice Crumbed Fish Taco, Mustard Leaf, Pickled Onion, Red Pepper Coulis (df)
\$21

Chipotle Chicken, Pico De Gallo, Mojo Verde, Manchego
\$19

Tajin Sliced Eggplant, Avocado, Pickled Onion, Red Pepper Coulis (VE, df)
\$18

4.

SHARES

Beef Carpaccio, Shaved Pecorino, Dwarf Truffle Peach, Mustard Leaf, Nashi Pear,
Extra Virgin Olive Oil (gf)
\$26

Torched Kingfish Crudo, Pickled Daikon Radish,
Avocado, Finger Lime, Wild Fennel (gf, df)
\$24

Korean Chicken Wings, Gochujang, Pear And Lime Chutney (gf)
\$19

Yellowfin Tuna Tartare, Heirloom Tomato, Chives, Togarashi Mayo, Fennel, House
Salt And Vinegar Potato Crisps (gf, df)
\$26

Fried Zucchini Flowers, Stuffed With Bocconcini, Roquette And Dried Tomato
Salad, Vincotto (gf, v)
\$23

Salt & Pepper Tofu, Miso Eggplant, Snake Beans, Peanut Sambal (gf, VE)
\$19

Sweetpea, Mint And Peccorino Arancini, Red Pepper Coulis (gf)
\$19

King Prawn Roll, Lettuce, Spiced Mayo, Chives
\$19

Szechuan Squid, Blood Plum & Star Anise Sauce (gf, df)
\$23

Katsu Chicken, Curry Sauce, Steamed Rice, Asian Greens (gf,df)
\$26

300g Grass Fed Porterhouse, Cooked To Your Liking, Sliced To Share, With
Braised Red Cabbage, Vincotto Roasted Dutch Carrots, Chimmi Churri, Jus (gf, df)
\$45

Chips, Black Garlic Aioli (gf, v)
\$9

5.

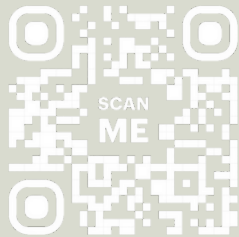
Charlies Rooftop

Come *Dine* with me.

A RESERVED DINING EXPERIENCE

Wednesday to Friday

View Menu and Book Here.



WINE

Reds

Usher Tinkler Rebirth Shiraz	\$/60
Mount Pleasant Phillip Shiraz	\$/60
Mount Pleasant Henry Pinot	\$/76
Brokenwood Pinot Noir	\$9/36
Gippsland Wine Company Cab Sav	\$/64
Mount Pleasant Tempranillo	\$12/48

White

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

Rose

Usher Tinkler Rose	\$14/56
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Sparkling

Usher Tinkler La Volpe Prosecco	\$15/60
Brown Brothers Moonstruck Moscato	\$9/36
Veuve Clicquot	\$135

ON TAP

Charlies Lazy Lager	\$9
Hahn Superdry	\$9
Stone and Wood Pacific Ale	\$9
Balter XPA	\$11
Hard Fizz Extra Strength	\$11
Brookvale Union Lemon Lime Bitters	\$12
Little Dragon Ginger Beer	\$12
Great Northern Super Crisp	\$9

COCKTAILS

Cucumber Collins

Tanqueray Gin, St Germain, Lemon, Cucumber Slice.

Charlies Daiquiri

Pampero Blanco Rum, Lime, Strawberry & Coconut.

Chilli Margarita

El Jimador, Cointreau, Lime, Chilli.

East 8 Hold Up

Ketel One Vodka, Aperol, Passionfruit Liqueur, Pineapple, Lime.

Espresso Martini

Ketel One Vodka, Kahlua, Espresso.

Paloma

El Jimador Tequila, Pink Grapefruit Juice, Lime.

Passionfruit Sour

Ketel One, Massenez Passionfruit, Egg Whites, Passionfruit, Lemon.

The Munroe

Dickel Bourbon, Aperol, Lemon, Raspberry Grenadine.

All \$22

Berry Fizz

Chambord, Cranberry & Raspberry Puree, Usher Tinkler Prosecco.

Peach Fizz

St Germain, Peach Puree, Usher Tinkler Prosecco.

Tropical Fizz

Manly Limoncello, Pineapple, Usher Tinkler Prosecco.

\$22/\$16 Happy Hour

HAPPY HOUR

**5-6 WED TO FRIDAY.
ALL DAY SUNDAY.**

**\$8 BEERS
\$8 HOUSE SPIRITS
\$16 FIZZ COCKTAILS**



HOUSE

EVERY

THE RACQUET CLUB



WEEKEND

Dj's spinning house tunes every weekend until close

WELCOME TO

Charlies Rooftop

Food & Drink Menu

Inspired by the Palm Springs Racquet Club
founded by Charlie Farrell in 1934.