

ENTREE & SHARES

Garlic Bread <i>v</i>	8.9
Cheesy Garlic Bread <i>v</i>	10.9
Soup & Roll	15.5
Refer to specials board	
Deep Fried Pork Wontons	18.9
Asian salad, roasted sesame, miso dressing, with a sweet chilli aioli	
Southern Fried Chicken Tenders	19.9
Black pepper ranch, pickles, Nashville hot sauce & slaw	
Salt & Pepper Squid (<i>m</i>) <i>gfa</i>	<i>For one</i> 22.9
Rocket, herb salad, lime, sweet chilli & Japanese mayo	<i>For two</i> 33.9
(main meal add chips & salad)	
Fried Halloumi <i>v gfa</i>	20.9
Romesco sauce, hot honey, oregano	
Beef & Bean Nachos <i>gfa</i>	28.9
Hand cut seasoned chips, mozzarella cheese, guacamole, sour cream & Pico de Gallo	

FROM THE GARDEN

Teriyaki Salmon Salad (<i>i</i>) <i>dfa</i>	33
Grilled Atlantic salmon bites marinated in teriyaki, green salad, cherry tomatoes, soft boiled egg, chat potatoes	
Thai Beef Salad <i>dfa</i>	33
Asian greens, herbs, bean shoots, red onion, tomato, cucumber & Nam Jim dressing	
Classic Caesar Salad	22
Cos lettuce, smoked bacon, anchovies, soft boiled egg, parmesan cheese, herb roasted croutons & house dressing.	
Add chicken breast +12	

FROM THE FARM

300g MS+4 Darling Downs Platinum YP Rump <i>dfa gfa</i>	32
300g MS+4 Darling Downs Platinum YP Scotch <i>gfa dfa</i>	43
Darling Downs Reef & Beef (<i>i</i>)	57
300g MS+4 scotch fillet cooked to your liking, topped with pan fried king prawns & calamari, in a creamy garlic sauce	
300g Hawaiian Chicken Breast <i>gfa</i>	26
Char-grilled free range chicken breast, topped with char-grilled bacon & pineapple	
All served with chips & salad or mash & veg	
Smoked Honey Soy Pork Belly	34
Grilled & marinated pork belly, Asian slaw, potato bravas, finished with a smoked honey soy glaze	
Chicken & Avocado <i>gfa</i>	33
Grilled chicken breast topped with sundried tomato & pine nut pesto, fresh avocado, melted mozzarella, served with chips & salad or mash & veg	
Veal & King Prawn Oscar (<i>i</i>) <i>gfa</i>	39
Pan-fried veal backstrap medallions topped with asparagus, king prawns, bearnaise, served with chips & salad or mash & veg	
Chicken & King Prawn Positano (<i>i</i>) <i>gfa</i>	38
Pan-fried breast, topped with king prawns in a rich Italian tomato concassé, topped with melted mozzarella, served with chips & salad or mash & veg	
Spanish King Prawns (<i>i</i>) <i>gfa dfa</i>	39
Green king prawns pan-fried with chilli, garlic, paprika, onion, capsicum & cherry tomatoes, served with Spanish chorizo rice	

Teriyaki Chicken Thighs <i>dfa</i>	34
Char-grilled thighs, marinated in teriyaki, served with steamed rice, bok choy, Asian slaw, finished with teriyaki sauce	
Beef Rendang <i>gfa</i>	32
Marinated tender beef in an aromatic coconut cream-based curry sauce, served with jasmine rice, finished with fried onion & shallots	
Marinated Prawn & Chorizo or Chicken Fajita (<i>i</i>) <i>dfa</i>	35
Marinated king prawns & chorizo or chicken, capsicum, red onion & garlic, served with flour tortillas, lettuce, cheese, sour cream, guacamole, jalapenos & Pico de Gallo	
Punjabi Samosa Chaat <i>v</i>	28
Deconstructed samosas, spiced potato, green peas, chickpeas, sweet yogurt, tamarind chutney, topped with fresh coriander, onion relish & Aloo Bhaji	
Eggplant, Chickpea & Sweet Potato Curry <i>ve</i>	26
Marinated chickpeas, eggplant & sweet potato cooked in a mild spiced curry sauce, served with steamed rice & vegan raita	
Vegan Burrito Bowl <i>ve gfa dfa</i>	25
Marinated beans, onion & capsicum served with rice, lettuce, Pico de Gallo, vegan raita & hand cut corn chips	

FROM THE SEA

Hot & Cold Seafood Basket (<i>m</i>)	<i>For one</i> 35
Fresh shucked oysters, chilled smoked salmon, fresh king prawns, beer battered grenadier, salt & pepper squid, coconut prawns, chips & salad, seasonal fruits, lime & sweet chilli Japanese mayo & tartare sauce	
Barramundi Thai Red Curry (<i>m</i>) <i>gfa</i>	35
Fillet of barramundi, Thai red curry sauce, steamed rice, bok choy & Thai basil	



Kitchen on Charlotte offers a warm and welcoming dining experience for the whole family, with a menu designed to suit a variety of tastes.

Enjoy all your club favourites, from juicy premium steaks and classic chicken schnitzels to our signature steak sandwich, complimented by a rotating selection of chef-crafted daily specials.

CRUMBED & LOADED

Hand Crumbed Veal Schnitzel <i>dfa</i>	<i>Small</i> 33
Served with chips & salad or mash & veg	<i>Large</i> 38
350g Hand Crumbed Chicken Schnitzel <i>dfa</i>	27
Served with chips & salad or mash & veg	

LOADED SCHITNZEL

350g hand crumbed chicken schnitzel topped with your choice of:

Traditional Parmigiana	33
Napolitana sauce, smoked ham & mozzarella	
Hawaiian	33
Napolitana sauce, smoked ham, pineapple & mozzarella	
Scallopini	33
Sauteed mushrooms, bacon, garlic cream sauce	

HOUSE MADE PASTA

Pumpkin Ravioli <i>v</i>	28
Tossed in a burnt sage butter	
Boscaiola Fettuccini	27
Sauteed onion, wild mushrooms, bacon, garlic, white wine cream sauce, grated parmesan, sliced shallots & Italian black truffle oil. Add chicken breast +12	

KIDS MEALS – UNDER 12

All kid's meals are served with a complimentary soft drink & activity pack

Battered Fish Cocktails <i>(i)</i>	13
Chips & salad	
Kids Chicken Schnitzel	13
Chips & salad	
Grilled Chicken Breast <i>gfa dfa</i>	13
Chips & salad	
Pasta in Napolitana Sauce	13

SIDES & SAUCES

Crispy Coated Chips	10
Creamy Mash	6
Seasonal Veg	6
Garden Salad	5

Mushroom Pepper Garlic Cream Diane Jus	4
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v – vegetarian | *ve* – vegan | *gfa* – gluten free available | *dfa* – dairy free available

Seafood Origin: (*m*) – Mixed Origin | (*i*) – International Origin

Please advise staff of any dietary requirements or allergies
No takeaway permitted.