

## BREAD

**BAKED SOURDOUGH** salted butter, jus 6

## ENTREES

**FRESH NATURAL OYSTERS** Six 24  
Twelve 42

Served with classic mignonette dressing

Also check our daily options

**CHARCUTERIE BOARD** chicken liver & port parfait, pork rillettes, homemade pickles, Apple chutney, warm brioche 22

**TRADITIONAL ONION SOUP** toasted, gruyere cheese crouton 19

**'CRUDO'** of local white fish, EVOO, citrus condiments (gf) 25

**TUNA TARTARE WITH FLAMED SCALLOPS** savory mango mousse, fresh mango, crisps (gf) entrée 25 main 38

**PICKLED ZUCCHINI** puy lentils and roasted pepper, persian feta cheese, escabeche mussels (extra \$3) (gf) (v) (can also be served vegan) 24

**FRESH SASHIMI** 3 different species sliced to order, pickled ginger, wasabi, ponzu sauce, fresh herbs (gf) 28

**SEARED WAGYU BEEF TATAKI** served blue, Thai dressing, fried enoki (gf) 29

**ATLANTIC SCALLOPS** Creamy parsnips, mushroom "a la grecque" and smoky sabayon (gf) 28

**WAGYU BEEF SPRING ROLLS** kaffir lime, ginger dipping sauce 22

**ROASTED BEETROOT CARPACCIO** goats cheese, walnut, dill dressing (gf) 24

**ORGANIC EGG** nut crumbed with Jerusalem artichoke veloute, corn bread and watercress (gf) (v) 23

## SALADS

**NICOISE** dressed mesclun leaves, olives, green beans, chat potato salad, egg & seared salmon or Tuna (gf) entrée 26 main 38

**KING PRAWN** citrus, crisp leaves, crunchy veg, vinaigrette (gf) entrée 28 main 39

## SIDES

**ROASTED SWEET POTATOES** yogurt, coriander, paprika dressing 10

**CRISP GREEN VEGETABLES** dressed with a herbed garlic butter (gf) 8

**FRIED SILK TOFU** black vinegar, pickled ginger (gf) (v) 10

**CRISP FAT CHIPS** aioli mayo (v) 9

**POTATO PUREE** chives & truffle oil (gf) (v) 9

**MESCLUN MIXED SALAD** balsamic, crudities, shaved parmesan (gf) (v) 9

  
Char  
Restaurant  
Admiralty House