


  
**TOWER HOTEL**
  
*Charlotte's*
  
**BAR & GRILL**

**D I N N E R M E N U**

**BREADS**

<b>Garlic, Shallot, Turkish Bread</b>	8.5
<b>Cheesy Garlic, Shallot, Turkish Bread</b>	9.5
<b>Flat Bread Board – Trio of Dips</b>	12.5

**ENTRÉE**

**Oysters**

Natural with lemon 1/2 Dozen (GF)	19
Kilpatrick 1/2 Dozen	21

<b>Salt and Pepper Calamari</b>	15
Szechuan pepper dusted calamari served on pickled vegetable rocket salad with lemongrass aioli.	

<b>Duck Spring Rolls</b>	15
House made with rice noodles & asian vegetable filling, served with sweet Nam Jim dipping sauce.	

<b>Southern Style Chicken Tenders</b>	15
Chicken tenderloins marinated in buttermilk and coated in southern spice mix fried & accompanied by harissa aioli & coleslaw.	

<b>Smoked Salmon Croquette</b>	15
House made smoked salmon croquette, aioli, pesto herb salad.	

<b>Moroccan Spiced King Prawns (gf)</b>	
Grilled king prawns dusted in moroccan spices served on a bed of jasmine rice with saffron & mint yoghurt.	
<b>Entrée</b>	18
<b>Main</b>	26

**MAINS**

<b>Scotch Fillet</b> 300gm	35
<b>Porterhouse</b> 350gm	32
<b>Eye Fillet</b> 250gm	38
<b>Butterflied Cajun Chargrilled Chicken Breast</b>	28

All Grills cooked to your liking, served with Beer Battered Chips and Garden Salad or Mashed Potato and Steamed Vegetables.

**Sauces**

Traditional gravy | Mushroom | Pepper | Béarnaise | Creamy garlic.

**Add onion rings** +6

**Add garlic prawns in creamy garlic sauce** +7

<b>Chicken Parmigiana</b>	26
Panko crumbed chicken breast, napoli sauce, virginian ham, mozzarella with beer battered chips & garden salad.	

<b>Lamb Shanks (gf)</b>	
Served with mashed potato, buttered green beans, bacon and onion gravy.	
<b>1 Shank</b>	20
<b>2 Shanks</b>	28

<b>Beef &amp; Guinness Pie</b>	25
Served in a crisp puff pastry shell served with mashed potatoes and buttered green beans.	

<b>Pork Belly (gf)</b>	28
Beans, roasted potato, apple & balsamic braised purple cabbage, pumpkin sauce.	

<b>Gourmet Bangers &amp; Mash (gf)</b>	24
Grilled Bratwurst sausage, thyme seeded mustard mash potato, buttered green beans & onion gravy.	

<b>Slow Cooked Pork Ribs (gf)</b>	24
Served with coleslaw, beer battered chips and choice of smokey bbq or sweet chilli plum sauce.	

<b>Curries From Around The Globe</b>	25
Tender meat pieces in mild sauce with steamed jasmine rice & pita bread.	

**PLEASE SEE OUR FRIENDLY STAFF FOR DAILY SPECIALS**

**GF = Gluten Free.** Please note that certain items can be made gluten free upon request.  
**V = Vegetarian.**



## D I N N E R M E N U

### SEAFOOD

<b>Fish of the Day</b>	32
Please see our specials board.	
<b>Fish &amp; Chips</b>	24
Beer battered deep fried snapper with chips, garden salad, house made tartare & lemon.	
<b>Seafood Catch (gf)</b>	32
Sweet lip snapper, prawns, scallops, squid in a creamy garlic sauce. Served with rice.	

### SALADS

<b>Caesar Salad</b>	18
Cos lettuce, bacon, poached egg, croutons, shaved parmesan, caesar dressing & anchovies	
<b>Add Chicken, Squid or Prawns</b>	+5
<b>Roast Veg &amp; Quinoa (v,gf)</b>	18
Medley of roasted root vegetables served with quinoa grains, dressed with coriander & lemon garlic dressing on a bed of rocket.	
<b>Cajun Chicken &amp; Baby Beetroot Salad (gf)</b>	20
Succulent pieces of grilled chicken with Cajun spices and baby beetroot served with a garden and corn salad.	

### PASTA

<b>Garlic Prawn &amp; Bacon Fettuccini</b>	27
Garlic prawns, bacon & cherry tomato finished with a creamy rose sauce, parmesan.	
<b>Scallop &amp; Chorizo Fettuccini</b>	27
Scallops and chorizo sausage sautéed in a garlic oil with fresh chilli, finished with wilted rocket lettuce and cherry tomatoes.	
<b>Pumpkin &amp; Feta Gnocchi (v)</b>	25
Pumpkin & feta gnocchi, toasted pine nuts with garlic champagne cream and parmesan.	

### PIZZAS

<b>Meat Lovers</b>	20
Bacon, ham, pepperoni, pulled pork, napoli sauce, mozzarella cheese and smokey bbq sauce .	
<b>Supreme</b>	20
Ham, pepperoni, bacon onions, mushroom, capsicum, olives and mozzarella cheese.	
<b>Vegetarian (v)</b>	20
Roast capsicum, zucchini, kalamata olives with feta and rocket.	

### SIDES

<b>Beer Battered Chips</b> with tomato sauce.	8.5
<b>Onion Rings</b> with aioli	8.5
<b>Steamed Seasonal Vegetables (V)</b>	8.5
<b>Paris Mash (V)</b>	8.5
<b>Seasoned Potato Wedges (V)</b>	8.5
With sweet chilli and sour cream.	
<b>Garden Salad (GF, V)</b>	8.5

### DESSERT

<b>Death by Chocolate</b>	12
Brownie mud cake, chocolate ice-cream, chocolate wafer & chocolate sauce.	
<b>Crème Caramel (gf)</b>	12
With chantilly cream.	
<b>Sticky Date Pudding</b>	12
Butterscotch sauce & vanilla ice-cream	
<b>Affogatto</b>	6.5
Vanilla ice-cream and shot of espresso.	
<b>Add a Kick</b>	+6.5
(Baileys, Frangelico, or Kahlua).	

### TEA & COFFEE

<b>Tea</b>	4
A fine selection of herbal teas available, Chamomile, Earl Grey, Peppermint, English Breakfast, Green Tea, Jasmine.	
<b>Coffee</b>	4.5
Cappuccino, Latte, Flat White, Short or Long Black, Short or Long Macchiato	

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Wedding's, Parties, Anything"**