

## Snacks

Calamari <i>Smoked Squid Ink Mayo</i>	36
Grilled Chicken Wings <i>Peri Peri Sauce</i>	28
Fried Okra <i>Spiced Mustard Emulsion</i>	25
Cecina & Manchego Quesadilla <i>Toasted Tortilla filled with Cured Beef &amp; Cheese, Jalapeno Relish</i>	45
Corn Elotes with Nacho Chips <i>Smoked Paprika, Coriander, Yoghurt, Queso Blanco</i>	32
Prawn on Honeycomb Cracker <i>Sweet Chili Aioli, Ebiko, Microgreens</i>	36

## Soups

Soup of the Day	25
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## Small Plates

Red Snapper Ceviche <i>Coconut Milk, Sweet Potatoes, Coriander</i>	45
Grilled Kai Lan <i>Cashew Curry, Toasted Cashews</i>	38
Charred Pomelo <i>Nouc Cham, Peanut Sauce, Local Herbs</i>	37
Grilled Asparagus <i>Strawberry Creme Fraiche, Crumbled Feta, Pomegranate, Spices</i>	38
Grilled Cauliflower <i>Peanut Sauce, Turmeric Crumbs</i>	37
Grilled King Oyster Mushrooms <i>Tare Scauce, Manchego, Kemangi</i>	38
Grilled Corn <i>Crispy Chicken Lard, Chive Creme Fraiche</i>	38
Grilled Pumpkin <i>Spicy Sour Coconut Sauce, Spiced Pumpkin Seeds</i>	36
Grilled Bone Marrow <i>Sourdough Bread, Parsley Salad</i>	88
Wagyu Karubi MB 8/9 (100g) <i>Thinly sliced Wagyu Karubi, Yuzu Kosho, Grilled Kai Lan</i>	68

## Mains

Grilled Whole Squid <i>Nam Jim Aioli</i>	48
Grilled Saba Fillet <i>Jalapeno Sauce, Charred Pickled Cabbage</i>	56
Marinated Whole Spring Chicken <i>Peri-Peri Sauce</i>	55
Grilled Marinated Duck Breast <i>Dragonfruit Chutney</i>	52
Char Line Burger <i>Torched aged cheddar, chimichurri, Beetroot Slaw, Triple cooked fries</i>	45

## Meats

Sher Wagyu Rump (250g) <i>Sher Wagyu is Australia's award winning beef producer. The rump is a lean and flavourful cut. Served with Bone Marrow Jus or Chimichurri.</i>	145
Argentinian Black Angus Sirloin (250g) <i>These cattle are selected from the finest breed of cattle from the Argentinian pampas, raised in pristine pastures and prized for their flavour. Served with Bone Marrow Jus or Chimichurri.</i>	152
Stanbroke Wagyu Flank MB 4/5 (250g) <i>A lean and surprisingly flavourful cut, enhanced by the char from our wood fire, with balanced tenderness from the marbling. Definitely a must try!</i>	158
New Zealand Half Rack of Lamb <i>Brined for 2 hours and then sous vide cooked before being finished on our wood fire grill ensures the meat is juicy and flavourful on the inside with a beautiful char on the outside. Served with Lamb Jus and Charred Lettuce Hearts.</i>	175

## Sides

20

Triple Cooked Fries	
Mashed Potatoes	
Mixed Salad with House Dressing	

## Pasta

Mixed Mushroom & Anchovy Fettucine <i>Sweet Leaf Pesto, Mixed Mushrooms, Ikan Bilis, Poached Egg</i>	38
Truffle Bucatini <i>Egg Yolk, Parmesan</i>	48
Lamb Ragout Fettucine <i>Minced Lamb, Charred Pomodoro</i>	48
Crab Spaghetti <i>Crispy garlic, Spring Onion</i>	52

## Deserts

Rose Cream Whoopie Pie <i>Rose Ice Cream, Lychee Pearls</i>	28
Pineapple Rum Ice Cream <i>Charred Marshmallow, Malibu Caramel, Pineapple Biscotti</i>	32
Chocolate Fondant <i>Vanilla Ice Cream, Berry Coulis</i>	28

## Welcome to Char Line

We are a South American inspired Grill House with our menu centering around our custom made wood fired grill. We believe in using great produce, simply grilled to perfection, to give you the best Asado experience.

We believe that all good things should be shared and hence encourage all our dishes to be served in the middle of the table for everyone to enjoy.

We strive to make your experience as perfect as possible, but we are only human. In case anything is not up to your expectation, please do let us know.

Enjoy!