

Snacks

Calamari <i>Smoked Squid Ink Mayo</i>	36
Grilled Chicken Wings <i>Peri Peri Sauce</i>	28
Fried Oyster Mushrooms <i>Curry Emulsion</i>	25
Cecina & Manchego Quesadilla <i>Toasted Tortilla filled with Cured Beef & Cheese, Jalapeno Relish</i>	45
Corn Elotes with Nacho Chips <i>Smoked Paprika, Coriander, Yoghurt, Queso Blanco</i>	32
Pan Con Tomate with Cecina <i>Bread rubbed with tomato and garlic, air dried beef</i>	35

Soups

Spiced Chickpea Soup	25
Potato & Leek Soup <i>Shredded Chicken</i>	25
Griller Cauliflower Soup <i>Roasted Cauliflower, Smoked Paprika, Crème Fraiche, Grated D.O. Manchego Cheese</i>	25

Small Plates

Red Snapper Ceviche <i>Coconut Milk, Sweet Potatoes, Coriander</i>	42
Grilled Kai Lan <i>Almond Cream, Salted Egg Yolk, Green Grapes</i>	35
Grilled Marinated Guava <i>Cucumber, Apple & Chilli Slaw, Peanut & Prawn Paste</i>	35
Grilled Romaine Lettuce <i>Salted egg yolk, capers, anchovy, Parmesan cream</i>	32
Grilled Cauliflower <i>Peanut Sauce, Turmeric Crumbs</i>	35
Grilled Corn <i>Crispy Chicken Lard, Chive Creme Fraiche</i>	33
Grilled Pumpkin <i>Spicy Sour Coconut Sauce, Spiced Pumpkin Seeds</i>	33
Grilled Bone Marrow <i>Sourdough Bread, Parsley Salad</i>	88

Mains

Grilled Whole Squid <i>Nam Jim Aioli</i>	48
Grilled Fish Fillet <i>Parsley & Caper Sauce, Garlic Cream, Crispy Herbs</i>	56
Grilled Octopus <i>Sweet Leaf Omelette, Romesco Sauce</i>	48
Marinated Whole Spring Chicken <i>Peri-Peri Sauce</i>	42
Grilled Marinated Duck Breast <i>Smoked Banana Puree, Rosemary Jus</i>	45
Char Line Burger <i>Torched aged cheddar, chimichurri, Beetroot Slaw, Triple cooked fries</i>	42

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> M:  F: 	135
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> M:  F: 	142
'VACUM' Rib Eye (250g) <i>VACUM selects only the best quality Spanish breeds & ages them for optimal flavour & texture. Aged for 15 days.</i> M:  F: 	168
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> <i>M: Marbling; is the intramuscular fat which lends to the tenderness and juiciness of the steak. F: Flavour; the 'beefy' and umami flavour attributed to steak.</i>	175

Sides

18

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>	36
White Pepper Spaghetti <i>Poached Egg, Manchego</i>	45
Lamb Ragout Fettucine <i>Minced Lamb, Charred Pomodoro</i>	48
Crab Spaghetti <i>Crispy garlic, Spring Onion</i>	48

Desserts

Poached Pear & Tofu Pannacotta <i>Maple Jelly, Crystallised Pecans</i>	28
Rum Soaked Pineapple Brûlée <i>Coconut Ice Cream, Toasted Coconut Cookies</i>	28
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!