

GLUTEN FREE**
VEGETARIAN*

SMALL BITES

Steamed Edamame,
nori butter, lemon
\$5.50

GRILLED PORK BELLY BAO, PINEAPPLE
ACHAR, SRIRACHA, CRACKLING
\$9 EACH

FRIED FISH BAO, ICEBERG, SPICY
GHERKIN PICKLE
\$9 EACH

Salmon Tartare, bonito custard,
native lime, nori crackers
\$15

Kingfish Sashimi, fennel, ponzu,
horseradish
\$18

Charlies Fried Chicken Ribs,
five spice honey, kewpie
\$14

GRILLED WOMBOK HEARTS, WASABI,
CASHEW NUT** & **
\$9.50

Bo ssam duck leg, pear kimchi,
radish, lettuce and herbs
\$23 (Add steamed buns for \$4)

Grilled Skewers with lettuce wraps
(3 per serve) choice of:
- King Brown Mushroom, spring onion* \$14
- Sticky grilled barramundi \$18
- Pork Bulgogi, betel leaf \$16

SALADS & NOODLES

Smoked chicken and wombok,
bean shoot, peanut, black pepper
and rice malt dressing
\$15

Spicy Dandan noodles, sesame,
szechuan, peanuts and pickled
chilli*
\$14.50

Kuromitsu salmon, green tea soba
noodles, radish, miso, wasabi peas
\$16

Buddha's Salad: Pomelo, coconut,
lotus root, mint and peanuts**
\$13.50

PLEASE INFORM YOUR WAITPERSON OF ANY SPECIAL DIETARY
REQUIREMENTS OR ALLERGIES

ALL CREDIT CARD PAYMENTS ATTRACT A 1.75% SURCHARGE

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SAVOURY DUMPLINGS (4 PER SERVE)

Pork wonton soup: tonkotsu,
udon noodles, nori, soft egg
\$13

SNAPPER, CHILLI, LIME AND
BLACKBEAN
\$12.50

Ricotta dumplings, cauliflower,
anise, gai lan*
\$10.50

Crispy salmon, tobiko, leek
and turmeric
\$12.50

Panfried beef gyoza, red curry
\$10

CHICKEN, GINGER, CABBAGE
AND CRISPY SKIN**
\$9.50

Steamed prawn and bamboo shoot
har gow, sweetcorn, XO
\$12.50

PEKING DUCK DUMPLINGS, AROMATIC
BROTH, TOFU, ASIAN MUSHROOMS
\$14

Classic BBQ Pork Bun
\$2.60 each

CHARLIE'S SAUCES

Black Vinegar & Chilli
Soy, Shallot & Ginger
Red Nam Jin

SWEET DUMPLINGS (4 PER SERVE)

Milk chocolate dumplings with
raspberry-chilli sorbet
\$13.50

Hot apple and sesame mochi,
gingernut ice cream
\$12.50

Citrus cheesecake dumpling,
passionfruit, coffee
\$12.50

DESSERT COCKTAILS

The Last Samurai
Vodka, Kahlua, Mozart Dark,
Mozart White, Espresso
\$19

Sorbet Cocktail of the Week
\$19

WINES

WHITE

Rk Riesling, Mosel, GER
Glass \$10 / Bottle \$42

Monte Tondo Mito Soave DOC, Italy
Glass \$10 / Bottle \$35

2013 Cake Wines Pinot Grigio,
Adelaide Hills, South Australia
Bottle \$44

2009 Domines Schlumberger Alsace
Riesling, Alsace, France
Bottle \$65

2011 Louis Jadot Chablis, Burgundy,
France
Bottle \$77

2013 Domaine Christian Salmon
Sancerre, Loire Valley, France
Bottle \$74

2013 Pipers Brook Gewurztraminer,
Tamar Valley, Tasmania
Bottle \$68

SPARKLING

Bennetts Lane NV Brut, Australia
Glass \$8 / Bottle \$35

Veuve Ambal Grande Cuvée, Burgundy,
France
Bottle \$80

NV Champagne Louis Roederer Brut
Premier, Reims, Champagne, France
Bottle \$140

COCKTAILS

LYCHEE LONG TIME
VODKA, LYCHEE LIQUEUR, APPLE
& PINEAPPLE
\$18

Bloody Mary-Jane
Vodka, lemon, worcestershire,
sriracha sauce, tomato juice
\$19

AFTER MIDDAY ESPRESSO
VODKA, MOZART WHITE, KAHLUA,
ESPRESSO
\$18

Mint Julip
Bulleit Bourbon, mint, sugar
\$18

Hentai Night
Tequila, Cointreau,
Elderflower liquor, lime
\$18

THE CHINESE WHISPERS
TANQUERAY GIN, COINTREAU,
LEMON, AGAVE
\$18

RED

Foster e Rocco Rose,
Heathcote, Victoria
Glass \$11 / Bottle \$52

2012 Red Claw Shiraz,
Heathcote, Victoria
Glass \$13 / Bottle \$59

2013 Te Mata Gamay Noir,
Hawke's Bay, New Zealand
Glass \$12 / Bottle \$56

Fattoria Zerbina Ceregio
Sangiovese di Romagna DOC,
Marzeno, Emilia Romagna, Italy
Glass \$10 / Bottle \$45

LONG WINES EL BOS TINTA DE TORO
TEMPRANILLO ROBLE D.O.C.,
TORO, SPAIN
GLASS \$10 / BOTTLE \$45

WATER

Unlimited Still
or Sparkling Water
\$3 per person

SOFT DRINK

COCA COLA
DIET COKE
LEMONADE
\$4

TEA

Selection of Larsen
& Thompson teas
\$4.50

COFFEE

Sensory Lab
\$3.50

BEER

BEER ON TAP

ORION
\$8

BOTTLE

Ocean Kujukuri Pilsner, Japan
\$9

Ocean Kujukuri White Ale, Japan
\$9

PERONI LEGGERA, ITALY
\$7

PERONI, ITALY
\$8

Robot Ninja Sorachi Larger,
Australia
\$7

Tsingtao, China
\$9

Hanoi Pale Lager, Vietnam
\$10

