



ROOFTOP

166 CHARLOTTE

*Food + Drinks*

# Tapas

BOWL OF HOUSE FRIES  
DUO OF SAUCES \$10

SALT & PEPPER CALAMARI  
PICKLED GINGER, ASIAN SALAD AND SWEET SOY SAUCE \$13

GRILLED CHICKEN KEBABS  
SATAY SAUCE \$14

MUSHROOM ARANCINI  
SPICY TOMATO SAUCE AND PARMESAN \$14

GARLIC CIABATTA BREAD  
CHERRY TOMATOES, BOCCONCHINI AND FRESH BASIL \$14

SPICED FISH SOFT TACOS  
SLAW, AVOCADO, CHEESE AND SWEET CHILLI MAYO \$15

SPRING ROLLS (4)  
BACON AND KIMCHI SPRING ROLLS, KEWPIE MAYO \$15  
VEGETABLE SRPING ROLLS, YUZU CARAMEL \$15  
ADD AN EXTRA ROLL +\$4

WONTONS (4)  
SHITAKE MUSHROOM, AGED BLACK VINEGAR DIPPING SAUCE \$15  
PORK AND GARLIC CHIVE, BONITO SOY \$15  
ADD AN EXTRA WONTON +\$4

STEAMED BUNS (3)  
BARROWDALE PORK, PRESERVED CHINESE VEGETABLES \$17  
STICKY SOY BRAISED BEEF \$17  
ADD AN EXTRA BUN +\$5

ASIAN BANQUET  
BACON AND KIMCHI SPRING ROLL,  
VEGETABLE SPRING ROLL,  
SHITAKE MUSHROOM WONTON,  
PORK AND GARLIC CHIVE WONTON,  
BARROWDALE PORK STEAMED BUN,  
BRAISED BEEF STEAMED BUN \$25

# Mains

ROAST BEETROOT SALAD  
FETTA, ROASTED WALNUTS, MIXED LETTUCE  
AND BALSAMIC DRESSING \$20

CHICKEN PARMIGIANA  
HAM, TOMATO SAUCE, CHEESE. GARDEN SALAD  
AND CHIPS \$21

STEAK SANDWICH  
TOASTED CIABATTA, ONIONS, CHEESE, BBQ SAUCE  
AND CHIPS \$21

CRISPY SKIN TERIYAKI SALMON  
EGG NOODLES, ASIAN VEGETABLES AND SESAME  
DRESSING \$27

CHARRED RIB FILLET STEAK  
ROSEMARY POTATO CAKE, BROCCOLINI AND  
A RED WINE REDUCTION \$36

## Charlotte's Grazing Board

\$20PP MIN. 2 PEOPLE

SELECTION OF CONTINENTAL MEATS AND CHEESES,  
SERVED WITH TOASTED SELECTION OF FLAT BREADS,  
PICKLES, DIPS AND CHUTNEY

## Edward's Tasting Board

\$20PP MIN. 2 PEOPLE

MUSHROOM ARANCINI  
W/ SPICY TOMATO SAUCE AND PARMESAN

PORK BELLY  
W/ APPLE CHUTNEY AND CRISPY LEEKS

SALT AND PEPPER CALAMARI  
W/ PICKLED GINGER, ASIAN SALAD AND SWEET SOY SAUCE

GRILLED CHICKEN KEBABS  
W/ SATAY SAUCE

# Cocktails

## LYCHEE MOJITO

BACARDI, LYCHEE LIQUEUR, LYCHEE SYRUP, FRESH LYCHEE, MINT, LIME, SODA

## VELVET KISS MARTINI

GORDON'S PINK GIN, CHAMBORD, LYCHEE LIQUEUR, LYCHEE JUICE, PINEAPPLE JUICE, RASPBERRY SYRUP

## LYCHEE PARADISE MARTINI

SMIRNOFF VODKA, LYCHEE LIQUEUR, LYCHEE JUICE, LEMON JUICE

## MIDORI SOUR

MIDORI, SMIRNOFF VODKA, LIME AND LEMON JUICE, SUGAR SYRUP, SODA

## MEXICAN HEATWAVE

EL JIMADOR TEQUILA, LIME, SUGAR SYRUP, SIRRACHA

## PINA COLADA

MALIBU, BACARDI, COCONUT CREAM, PINAPPLE JUICE

# Tap Cocktails

BY THE GLASS OR BY THE JUG AVAILABLE!

## PINK GIN FIZZ

PINK GIN, PROSECCO, SODA

## GARDEN ROSE

VODKA, ROSE SYRUP, LYCHEE SYRUP, SODA

## GIN CHERRY BOMB

GIN, VANILLA SYRUP, CHERRY SYRUP

## FRUIT CUP

PIMMS, GINGER ALE, LEMONADE

# Mocktails

## PINEAPPLE MOJITO

## STRAWBERRY MARGARITA

## MOSC-NO-MULE

## Sparkling



MORGAN'S BAY SPARKLING  
ZING PROSECCO  
EDMOND BLANC DE BLANC  
MUMM CHAMPAGNE

## White



JULIET MOSCATO  
LEO BURING CLARE VALLEY RIESLING  
SEPPELT GRAMPPIANS GREAT WESTERN RIESLING  
SQUEALING PIG PINOT GRIS  
TIM ADAMS PINOT GRIS  
CAPE SCHANCK PINOT GRIGIO  
SQUEALING PIG SAUVIGNON BLANC  
COLDSTREAM HILLS SAUVIGNON BLANC  
MORGAN'S BAY SAUVIGNON BLANC SEMILLON  
DEVIL'S LAIR HIDDEN CAVE SSB  
ST HUBERTS THE STAG CHARDONNAY  
DEVILS LAIR DANCE WITH THE DEVIL CHARDONNAY

## Rosé

CAPE SCHANCK BY ROSÉ  
DEVIL'S LAIR HONEYBOMB ROSÉ  
VILLA AIX PROVENCE ROSE

## Red

CHERRY BLOSSOM PINOT NOIR  
FICKLE MISTRESS PINOT NOIR  
WOLF BLOSS PRIVATE RELEASE MERLOT  
MORGAN'S BAY CAB MERLOT  
WYNNS THE GABLES CAB. SAUVIGNON  
PENFOLDS MAX'S CABERNET SAUVIGNON  
SALTRAM SHIRAZ  
PEPPERJACK SHIRAZ  
PENFOLDS MAX'S SHIRAZ  
PAMPAS MALBEC

## Dessert

PENFOLDS CLUB RESERVE AGED TAWNY  
TIM ADAMS BOTRYTIS RIESLING



## *Functions at the Rooftop*

BOOK YOUR NEXT EVENT WITH US  
THE ROOFTOP

VARIOUS SPACES AVAILABLE:  
FROM 20 GUESTS TO 1000

NO ROOM HIRE AND LOW MINIMUM  
SPENDS

GREAT FOOD, TASTY DRINKS +  
PLENTY OF ENTERTAINMENT OPTIONS



Looking for  
a Function  
Space?  
*Scan Here!*