

Mr Tompkins

Mr. Tompkins presents Charred, a captivating summer 2024 menu that celebrates the sun-soaked flavours of Southern Europe, North Africa and the Mediterranean. At its heart lies the transformative power of fire, with every dish kissed by the grill to evoke a bold, smoky essence that harmonises perfectly with the menu's refined bitter orange profile. This carefully curated touch of bitterness weaves through each creation, adding depth and intrigue while enhancing the vibrant, fresh ingredients. Infused with the spirit of the Mediterranean and the warmth of charcoal and chargrill techniques, Charred is a sensory journey that redefines summer dining.

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Please let your waiter know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross-contamination. However, we can offer several delicious and safe alternatives to our popular dishes.

## Appetisers

Port Philip Bay Red Gurnard ceviche with burnt orange,  
fennel and avocado \_\_\_22

Chargrilled Fremantle octopus salad, vine-ripened tomatoes,  
cucumber and coriander \_\_\_24

Burnt tomato salad with green beans, corn and roquette \_\_\_18

Grilled zucchini and squash ribbon salad with tangy  
vinaigrette and stracciatella \_\_\_16

Charcoal roasted duck kofta with pomegranate molasses \_\_\_18

### Mains off the chargrill

North African blackened chicken with honey and lime \_\_\_28

Gippsland rump steak, chargrilled with roasted peppers  
and chimichurri \_\_\_44

BBQ pork scotch with paprika annatto citrus and  
piquillo pepper sauce \_\_\_35

Grilled swordfish steaks with salsa verde \_\_\_38

Chargrilled oyster mushrooms, eggplant sauce and  
wild rice \_\_\_32

## Sides

Couscous and grilled nectarine \_\_\_16

Chargrilled corn with paprika and yoghurt \_\_\_15

Grilled lettuce heart with sesame and parmesan \_\_\_12

Crispy fried baby potatoes \_\_\_12

## Dessert

Lemon meringue tart and dehydrated raspberries \_\_\_18

Summer fruit pavlova with passionfruit and  
yuzu pearls \_\_\_18

Raspberry and chocolate cake with strawberry coulis \_\_\_18