



SOMEPLACE ELSE

Dessert

Old Fashioned Sundae 12

Vanilla ice-cream, nuts, wafers with choice of sauce - choc / berry / salted caramel

Bulls Eye 15

Indulgent gluten free brownie, vanilla ice-cream, chocolate sauce

Tiramisu 15

Savoiardi, coffee, Kahlua, spiced rum, mascarpone cream, cocoa

Chocolate Vodka Martini 15

Vodka, Baileys, Santa Marta in a Martini glass rimmed with melted chocolate

Most of our cooking is done over our Mibrasa Charcoal Grill



SOMEPLACE ELSE

CHARCOAL EATERY & FUNCTION VENUE

Entrée

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| Salt & Pepper Calamari | Sm 21 Lg 34 |
| Lightly dusted, fried squid, tender, melt in your mouth w/ lime chili mayo & salad | |
| Garlic Bread | 14 |
| Chargrilled artisan Barbari bread w/ house hummus | |
| Cheesy Garlic Bread | 17 |
| Mozzarella cheese, herbs w/ house hummus | |
| Jalapeno Croquettes | 14 |
| Cheesy bacon melting Croquettes, w/ chipotle mayo | |
| Chicken Wings | 19 |
| Cajun seasoned charred wings w/ chili mayo & salad | |
| Chili Garlic Prawns | Sm 22 Lg 34 |
| Butterflied Tiger Prawns, Mango Salsa, coconut cream, served on wonton crisp | |
| Charred Cabbage | 16 |
| Charred cabbage steak w/ Goat Cheese Raita | |
| Crumbed Mushrooms | 14 |
| Succulent mushrooms crumbed and cooked to perfection w/ Blue cheese sauce | |

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| Charred Steak | 36 |
| Grass-fed Silver Fern Scotch Fillet , Harra potatoes / fries , seasonal veg, house Jus/ gravy | |
| Moroccan Lamb Chops | 35 |
| Half rack Marinated free range lamb chops, pineapple char, sumac mint yogurt, Harra potatoes & seasonal veg | |
| Grilled Eggplant & Halloumi | 28 |
| Charcoal Grilled Eggplant & halloumi, seasonal veg, Harra potatoes, mint yogurt & French lentils, in house hummus | |
| Grilled Chicken breast | 28 |
| Creamy parmesan polenta, Seasonal veg, Harra potatoes & mango salsa | |
| Panko-Crusted Market Fish | 27 |
| Crispy fish, fries, house slaw & tartar | |
| Charcoal Fish | 34 |
| Fish fillet seared on cast iron over charcoal, toasted fennel caper salsa, seasonal veg, Harra potatoes, on a bed of pearl couscous | |
| Charcoal Chicken | 29 |
| Rustic flavours, served with fries, slaw, gravy & grilled garlic bread | |
| Pork Ribs | 29 |
| 12-hr braised, 7-spice maple glaze, Moorish yumminess served with fries, slaw, gravy & grilled garlic bread | |

Mains

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| Health Salad Bowl | 21 |
| Greens, cucumber, cherry tomatoes, feta cheese, quinoa, crispy chickpeas, olives, balsamic vinaigrette | |
| Add grilled chicken or halloumi w/ mango salsa | 6 |
| Charred Chicken Burger W/ Fries | 27 |
| Marinated chicken breast, bacon, cheese, salad greens, pickle, chipotle mayo | |
| Grilled Cheeseburger W/ Fries | 27 |
| Juicy patties, double cheese, bacon, pickle, salad greens, house relish | |
| Falafel Burger W/ Fries | 27 |
| Crunchy falafels, grilled eggplant, halloumi, salad greens, tahini yogurt | |

Sides

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| Harra Potatoes | 14 |
| Lebanese baked potatoes & cilantro w/ salad greens | |
| Seasonal Vegetables | 14 |
| Sprinkle of sumac & parmesan | |
| House Slaw | 7 |
| Onion Rings | 8 |
| Fries W/house aioli | 9 |

Please let us know if you have any food allergies or intolerances