

The
CHARLES
GRAND BRASSERIE & BAR

Sesame focaccia, olive oil 6

TO SHARE

Sydney rock oysters	45 90
House mignonette	
Market crudités	26
Market bounty, truffled Brillat-Savarin	
Pickled Spring Bay mussels	26
Brown butter, capers, horseradish	
"Signature caviar service"	140 280 420
N25 Oscietra, traditional condiments	

ENTRÉES

Garden salad	25
Seasonal greens, Chèvre, lemon	
Roasted pumpkin agnolotti	32
Currants, pine nuts, pecorino	
Kingfish basquaise	28
Confit tomatoes, fennel, almonds	
Confit ocean trout	29
Heirloom courgettes, cucumber, buttermilk	
Steak and anchovy tartare	34
Conservas Angelachu anchovy, green velvet lettuce	

MAIN

Brassicas	36
Cauliflower, black cabbage, hazelnuts	
Goldband snapper	54
Zucchini flower, scallop, caviar sauce	
Sweetbread and crayfish Vol-au-vent	62
Fennel, spinach and vermouth	
Pork schnitzel à la Viennese	55
Sauerkraut, rocket, seeded mustard	
Aged rack of lamb	60
Hasselbacks, roasted fennel, mint sauce	

SPECIALTY

Jacks Creek wagyu rump cap MBS9+	82
Smoked beef fat, red wine	
Whole dry aged Maremma duck à la Presse	170
Radicchio, yellow peach	

SIDES

Green velvet lettuce, honey vinaigrette	14
Sugar plum tomatoes, smoked yoghurt	15
Fries	14

DESSERTS

Assorted gelato & sorbet by the scoop	9
Rockmelon, mint choc chip, brown butter	
Black forest	24
Kirsch ice cream	
Yellow peach	22
Almond diplomat, frozen sauternes	
Selection of cheeses	38
Condiments, crackers	

DESSERT TROLLEY

Selection of cakes, petit fours
& sweet treats

