

The  
**CHARLES**  
GRAND BRASSERIE & BAR

Sesame focaccia, olive oil 7

### TO SHARE

**Sydney rock oysters** 45 | 90  
House mignonette

**Market leaves** 28  
Seasonal leaves, whipped Brillat-Savarin

**Spring Bay mussels** 26  
Brown butter, capers, horseradish

**"Signature caviar service"** 140 | 280 | 420  
N25 Oscietra,  
traditional condiments

### ENTRÉES

**Autumn salad** 27  
Celeriac, chickpea, sauce gribiche

**Butternut squash agnolotti** 32  
Currants, pine nuts, pecorino

**Kingfish crudo** 30  
Cucumber, espelette, caviar vinaigrette

**Confit ocean trout** 34  
Heirloom zucchini, cucumber, buttermilk

**Steak and anchovy tartare** 34  
Conservas Angelachu anchovy,  
green velvet lettuce

### MAIN

**Autumn vegetables** 38  
Buckwheat, consommé, citrus

**John Dory roasted on the bone** 55  
Zucchini flower farçi, lobster butter

**Vol-au-vent aux fruits de mer** 64  
Moreton Bay bug, tiger prawns, mussels,  
champagne

**Pork schnitzel** 55  
Sauerkraut, rocket, sauce robert

**Cowra lamb** 62  
Rack and loin, ratatouille, Sicilian olives

**Aged bone-in 600g Jacks Creek  
wagyu sirloin** 200  
Gentleman's relish, bordelaise sauce

### SPECIALTY

**Whole yellowbelly flounder** MP  
Morels, sherry, rice pilaf

**Jacks Creek wagyu rump cap MBS9+** 85  
Smoked beef fat, red wine

**Whole dry aged Aylesbury duck  
à la Presse** 170  
Queen garnet plum, radicchio

### SIDES

**Green velvet lettuce, honey vinaigrette** 15

**Sugar plum tomatoes, smoked yoghurt** 15

**Fries** 14

### DESSERTS

**House ice cream** 9

**Soufflé chocolate tarte** 24  
Jersey milk ice cream

**Queen Garnet Plum** 22  
Vanilla cream, frozen sauternes

**Selection of cheeses** 42  
Condiments, crackers

### DESSERT TROLLEY

Selection of cakes, petit fours  
& sweet treats

