

The
CHARLES
GRAND BRASSERIE & BAR

TO SHARE

Sesame focaccia, olive oil	8
Sydney rock oysters	45 90
House mignonette	
Baked scallops	12ea
Café de Paris, fingerlime	
Spring Bay mussels	26
Brown butter, capers, horseradish	
Signature caviar service traditional condiments	
N25 Oscietra	140 280 420
N25 Kaluga	170 340 480

ENTRÉES

Autumn salad	27
Celeriac, chickpea, sauce gribiche	
Butternut squash agnolotti	30
Currants, pine nuts, pecorino	
Yellow fin tuna	32
Quail eggs, smoked eel, horseradish	
King salmon	32
Buttermilk, cucumber, trout roe	
Steak and anchovy tartare	35
Conservas Angelachu anchovy, green velvet lettuce	

MAIN

Seasonal harvest	38
Buckwheat, consommé, citrus	
John Dory roasted on the bone	58
Zucchini flower farçi, lobster butter	
Vol-au-vent aux fruits de mer	64
Moreton Bay bug, prawns, champagne	
Pork cotoletta	58
Sauerkraut, lemon, sauce robert	
Cowra lamb	63
Ratatouille, Sicilian olives, garlic	
Jacks Creek wagyu rump cap MBS9+	68
Pioppino mushroom, grilled onions, red wine	

SPECIALTY

Whole yellowbelly flounder	MP
Morels, sherry, rice pilaf	
Jacks Creek wagyu eye of Rib MBS9+	170
Smoked beef fat, red wine	
Whole dry aged Aylesbury duck à la Presse	175
Orchard fruits, radicchio	

SIDES

Fries	15
Green velvet lettuce, honey vinaigrette	16
Ragout of oyster mushrooms, Tête de Moine	22

DESSERTS

House ice cream	11
Soufflé chocolate tarte	24
Jersey milk ice cream	
Savarin aux fruits	26
Grand Marnier, citrus, vanilla	
Selection of cheeses	42
Condiments, crackers	

DESSERT TROLLEY

Selection of cakes, petit fours
& sweet treats

