

The
CHARLES
GRAND BRASSERIE & BAR

TO SHARE

Sesame focaccia, olive oil	9
Baked scallops	13ea
Ocean trout roe, smoked dulse	
Sydney rock oysters	46 92
House mignonette	
Sea urchin	60
Waffles, brown butter, whipped roe	
Signature caviar service traditional condiments	
N25 Oscietra	140 280 420
N25 Kaluga	170 340 480

ENTRÉES

Spring vegetable salad	29
Romanesco, green asparagus, Chevre Du Pelussin	
Yellow fin tuna crudo	35
Blood orange, citrus vinaigrette	
Shellfish quenelles	34
Scallop, fennel, Sauce américaine	
Steak and anchovy tartare	36
Conservas Angelachu anchovy, cos hearts	
Oxtail agnolotti	35
Parsnip, taleggio, malt	

MAIN

Salt baked kohlrabi	40
Cime di rapa, Beppino Occelli testun di Barolo	
John Dory roasted on the bone	62
Broadbeans, mussels, smoked butter	
Seared Hapuka	56
Cuttlefish, pinenuts, zucchini flower farci	
Aged Canowindra pork cutlet	58
Brassicas, medjool date, tarragon	
Jacks Creek wagyu tenderloin MBS5+	70
Celeriac, smoked beef fat	
Spatchcock and foie gras pithivier	98
Sauce Périgueux, gentleman's relish	

SIDES

Fries	16
Plum cherry tomatoes, smoked yoghurt	16
Butter lettuce, honey vinaigrette	17

TWO COURSE SET LUNCH 75

Sesame focaccia, olive oil

A CHOICE OF

Seared hapuka à la Grenobloise

OR

Jacks Creek wagyu flat iron Mbs4+, salmoriglio, fries

A CHOICE OF CAKE FROM THE TROLLEY

Monday-Friday, 12-3pm

SPECIALTY

Whole yellowbelly flounder	MP
Morels, sherry, rice pilaf	
Jacks Creek wagyu eye of Rib MBS9+	185
Smoked beef fat, red wine	
Whole dry aged Aylesbury duck à la Presse	178
Orchard fruits, radicchio	

DESSERTS

House ice cream	12
Fromage blanc mousse	22
Blood orange, vanilla	
Soufflé chocolate tarte	25
Jersey milk ice cream	
Selection of cheeses	38
Condiments, crackers	

DESSERT TROLLEY

Selection of cakes, petit fours & sweet treats

