

The CHARLES

GRAND BRASSERIE & BAR

TO SHARE

Sesame focaccia, olive oil	4.5pp
Gnocchi fritti	10
Ricotta & spinach	
Baked scallops	13ea
Toasted buckwheat & smoked dulce	
Sydney rock oysters	46 92
House mignonette	
Le petit Plateau de fruits de mer	49
Selection of fresh market seafood	
Signature caviar service	
Traditional condiments	
N25 Oscietra	140 280 420
N25 Kaluga	170 340 480

ENTRÉES

Spring vegetable salad	29
Hazelnuts & Chevre Du Pelussin	
Yellow fin tuna crudo	35
Blood orange & citrus vinaigrette	
Ballotine of Ora king salmon	34
Buttermilk, citrus & herbs	
Steak and anchovy tartare	36
Conservas Angelachu anchovy & cos hearts	
Rabbit and smoked pork hock ravioli	33
Split peas & marjoram	

SPECIALTIES

Whole yellowbelly flounder	MP
Morels, sherry, rice pilaf	
Spatchcock and foie gras pithivier	98
Sauce Périgueux, gentleman's relish	
Whole dry aged Aylesbury duck à la Presse	178
House chutney, radicchio	



TWO COURSE SET LUNCH 75

Sesame focaccia, olive oil
 A CHOICE OF
Bass Grouper à la Grenobloise
 OR
Jacks Creek wagyu flat iron
Mbs4+, salmoriglio, fries

A CHOICE OF CAKE FROM THE TROLLEY

Monday-Friday, 12-3pm

MAINS

Mafaldine	34
Spring vegetables, ricotta salata	
Bass grouper	56
Roasted fennel, Vinaigrette au curry	
John Dory roasted on the bone	62
Broadbeans, musselss & smoked butter	
Fricassée of chicken and langoustine	58
Sauce américaine	
Jacks Creek wagyu tenderloin MBS5+	70
Spinach, smoked bone marrow	
Rangers valley wagyu eye of Rib MBS6+	175
Sauce Bordelaise	

SIDES

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