

The CHARLES

GRAND BRASSERIE & BAR

BAR MENU

Sesame focaccia, olive oil	4.5 pp
Zucchini flower frita, anchovy	7 ea
Freshly shucked sydney rock oysters	8 ea
Spiced pork crackling	9
Gnocchi fritti spinach & ricotta	10
Moreton bay bug cocktail	19
Yellow fin tuna crudo	22
Le petit plateau de fruits de mer	39

Sydney rock oysters, Moreton Bay bug, yellow fin tuna

Charcuterie

Mortadella 50g	12
Jamon serrano 50g	16
Wagyu bresaola 50g	21
Antipasto	28

The house Caesar salad	26
add roast chicken	9
Mafaldine, broadbeans, ricotta salata	34
Moules-frites, riesling	21/42
Mulloway a' la grenobloise	42
Rotisserie chicken, sauce robert	37/74
Jacks creek flat iron mbs+4, salmoriglio	52
Fries	15
Suger plum tomatos, smoked yogurt	16
Butter lettuce, honey vinaigrette	16

DESSERTS

House ice cream	12
Dark chocolate mousse	19
Slice of cake from the trolley	19
Selection of cheeses, condiments, cracker	38

BAR LUNCH SPECIAL

Monday-Friday, 12-3pm

The Charles club sandwich, crisps
Choice of house wine or beer or soft drink

\$25

THE CHARLES HOURS

Monday-Friday, 3-6pm

COCKTAILS

Snacked Size Sidecar	15
Hennessy VS, Cointreau, Lemon, Sugar Rim	
Southside	15
Beefeater Gin, Mint, Lime (non alcoholic version \$12)	
Haystack Cocktail	15
Wild Turkey Bourbon, Gentian, Apricot, Citrus	

WINES

NV Moët & Chandon Impérial	15
Champagne, France	
2019 Terra Sancta Pinot Grigio	13
Central Otago, New-Zealand	
2021 Terra Sancta Pinot Noir	13
Central Otago, New-Zealand	

BEERS

Heineken	6
Lager 435ml 5%, Netherlands	
Kosciuszko	6
Pale Ale 435ml 4.5%, Jindabyne NSW	



THE CHARLES BAR COCKTAILS

An elevated twist on European Classics

\$26

Charles French 75

Beefeater Gin, Cointreau, Cranberry, Champagne syrup,
Cloudy Bay 'Pelorus' Sparkling
+ \$10 Moët & Chandon Champagne (served tableside)

Reverse Martini (served tableside)

White vermouth, Monkey 47 Gin, bitters

The Charles Chaplin

Shiraz Gin, Apricot Brandy, Citrus

Club Brasserie Redux

Havana 3 Rum, Disaronno Amaretto, Cherry, Raspberry,
Whites

Monty Hold Up

Belvedere Vodka, Montenegro, Orange, Orgeat,
Passionfruit, Grapefruit Bitter

Hopeful Romantic

Beefeater Gin, Apple and Cinnamon, Violette Liqueur

Oro Swizzle

Disaronno Amaretto, Apricot Brandy, Mandarin Shrub

A Dove's Branch

Coconut washed Patron Reposado Tequila, Elderflower
Liqueur, Agave, Fevertree Grapefruit soda

King Charles

Havana 3 Rum, House Vermouth, Pineapple, Banana
liqueur, Honey

Royal Sazerac

Hennessy Vs Cognac, Sazerac Rye 6, Drambuie,
Peychauds

Grasshopper

Menthe liqueur, Cacao liquor, Cream, Nutmeg

*Classics & non-alc options available upon request.

BEERS & CIDERS

Ask our servers for draught beers,
bottle beers & cider options

WINES BY THE GLASS

Champagne & Sparkling

NV Cloudy Bay 'Pelorus' 19

Marlborough, New-Zealand

NV Moët & Chandon Impérial 28

Reims, Champagne, France

White

GLS CRF
150ML 375ML

2021 Meltwater Sauvignon Blanc 15 38

Marlborough, New-Zealand

2022 Lunaria 'Civitas' Pecorino 22 55

Abruzzo, Italy

2021 Domaine Mosnier Petit Chablis 24 60

Burgundy, France

Rosé

GLS CRF
150ML 375ML

2022 M De Minuty 17 43

Provence, France

Red

GLS CRF
150ML 375ML

2020 Uva Non Grata Gamay 15 38

Vin de France, France

2021 Saint Damien 'Plan de Dieu' 19 48

Grenache Blend

Cotes du Rhone, Rhone Valley, France

2020 Terre a Terre 'Caryere Vineyard' 24 60

Cabernet / Shiraz

Wrattonbully, South Australia

