

The  
**CHARLES**  
GRAND BRASSERIE & BAR

**TO SHARE**

<b>Sesame focaccia, olive oil</b>	<b>4.5pp</b>
<b>Barbarjuans</b>	<b>10</b>
Ricotta, spinach	
<b>Baked scallops</b>	<b>14ea</b>
Toasted buckwheat, smoked dulse	
<b>Sydney rock oysters</b>	<b>46   92</b>
House mignonette	
<b>Le petit Plateau de fruits de mer</b>	<b>49</b>
Selection of fresh market seafood	
<b>Signature caviar service</b>	
Traditional condiments	
N25 Oscietra	140   280   420
N25 Kaluga	170   340   480

**ENTRÉES**

<b>Spring vegetable salad</b>	<b>29</b>
Hazelnuts, Chevre Du Pelussin	
<b>Yellow fin tuna crudo</b>	<b>35</b>
Blood orange, citrus vinaigrette	
<b>Ora King salmon ballotine</b>	<b>34</b>
Buttermilk, citrus, warm brioche	
<b>Steak and anchovy tartare</b>	<b>36</b>
Conservas Angelachu anchovy, cos hearts	
<b>Skull Island prawn agnolotti</b>	<b>35</b>
Fermented chili, tarragon	

**SPECIALTIES**

<b>Whole yellowbelly flounder</b>	<b>MP</b>
Rice pilaf, sauce caviar	
<b>Spatchcock and foie gras pithivier</b>	<b>98</b>
Sauce Périgueux, gentleman's relish	
<b>Whole dry aged Aylesbury duck à la Presse</b>	<b>178</b>
Stone fruit, radicchio	

**TWO COURSE SET LUNCH 75**

**Sesame focaccia, olive oil**

A choice of  
**Bass Groper Amandine**  
'or'  
**Jacks Creek wagyu flat iron Mbs4+ 250g**  
Salmoriglio

Fries to share

**A choice of cake from the trolley**  
Monday-Friday, 12-3pm

**MAINS**

<b>Linguini</b>	<b>38</b>
Spring vegetables, ricotta salata	
<b>Bass groper</b>	<b>56</b>
Roasted fennel, Vinaigrette au curry	
<b>John Dory roasted on the bone</b>	<b>62</b>
Confit cherry tomatoes, sauce vierge	
<b>Fricassée of chicken and langoustine</b>	<b>55   110</b>
Sauce Américaine	
<b>Jacks Creek wagyu tenderloin MBS5+ 220g</b>	<b>72</b>
Spinach, smoked bone marrow	
<b>Rangers Valley wagyu eye of rib MBS6+ 500g</b>	<b>185</b>
Sauce Bordelaise	

**SIDES**

<b>Fries</b>	<b>16</b>
<b>Plum cherry tomato and nectarine salad</b>	<b>16</b>
<b>Red velvet lettuce, honey vinaigrette</b>	<b>17</b>

