

*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
Barbarjuans 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
Saucisson Sec 50g	16
Jamon Serrano 50g	16
Antipasto	28

The house Caesar salad	24
add roast chicken	6
Linguini, spring vegetables, 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, aioli	16
Plum cherry tomato and nectarine salad	16
Red velvet 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

<b>Snacked Size Sidecar</b>	15
Hennessy, Cointreau, Lemon, Sugar Rim	
<b>Southside</b>	15
Beefeater Gin, Mint, Lime (non alcoholic version \$12)	
<b>Haystack Cocktail</b>	5
Wild Turkey Bourbon, Gentian, Apricot, Citrus	

### WINES

<b>NV Moët &amp; Chandon Impérial</b>	15
Champagne, France	
<b>2019 Terra Sancta Pinot Grigio</b>	13
Central Otago, New-Zealand	
<b>2021 Terra Sancta Pinot Noir</b>	13
Central Otago, New-Zealand	

### BEERS

<b>Heineken</b>	6
Lager 435ml 5%, Netherlands	
<b>Kosciuszko</b>	6
Pale Ale 435ml 4.5%, Jindabyne NSW	



## THE CHARLES BAR COCKTAILS

*An elevated twist on European Classics*

**\$26**

**Charles French 75** (served tableside)  
Beefeater Gin, Cointreau, Cranberry, Champagne syrup,  
Cloudy Bay 'Pelorus' Sparkling  
+ \$10 Moët & Chandon Champagne

**Reverse Martini** (served tableside)  
White vermouth, Monkey 47 Gin, bitters

**The Charles Chaplin**  
Shiraz Gin, Apricot Brandy, Citrus

**Club Brasserie Redux**  
Havana 3, 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,  
Agave, Fevertree Grapefruit sod

**King Charles**  
Havana 3, House Vermouth, Pineapple, Banana liqueur,  
Honey

**Royal Sazerac**  
Hennessy Vs Cognac, Sazerac Rye 6, Drambuie,  
Psychauds

**Grasshopper**  
Menthe liqueur, Cacao liqueur, 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	<b>Chandon 'Blanc de Blancs'</b> Yarra Valley, Victoria, Australia	18
NV	<b>Moët &amp; Chandon Impérial</b> Reims, Champagne, France	28
NV	<b>Ruinart Brut 'R'</b> Reims, Champagne, France	45
NV	<b>Ruinart Rosé</b> Reims, Champagne, France	50

### White

GLS 150ML CRF 375ML

2021	<b>Meltwater Sauvignon Blanc</b> Marlborough, New-Zealand	15	38
2022	<b>Lunaria 'Civitas' Pecorino</b> Abruzzo, Italy	22	55
2021	<b>Domaine Mosnier Petit Chablis</b> Burgundy, France	24	60

### Rosé

GLS 150ML CRF 375ML

2022	<b>M De Minuty</b> Provence, France	17	43
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### Red

GLS 150ML CRF 375ML

2020	<b>Uva Non Grata Gamay</b> Vin de France, France	15	38
2021	<b>Saint Damien 'Plan de Dieu' Grenache Blend</b> Cotes du Rhone, Rhone Valley, France	19	48
2020	<b>Terre a Terre 'Caryere Vineyard' Cabernet / Shiraz</b> Wrattonbully, South Australia	24	60

Ask for The Charles Grand Brasserie wine menu for  
a more extensive list

