

The
CHARLES
GRAND BRASSERIE & BAR

BAR MENU

Sesame focaccia, olive oil	4.5 pp
Freshly shucked sydney rock oysters	8 ea
Zucchini flower frita, anchovy	7 ea
Barbarjuans, spinach, ricotta	10
Olives ascolana, nduja	14
Curried mussels escabeche	23
Yellow fin tuna crudo	24
Le petit plateau de fruits de mer	39

Sydney rock oysters, Moreton Bay bug, yellow fin tuna

Charcuterie

Petit Fuet 50g	16
Saucisson Sec 50g	17
Basque Saucisson 50g	18
Antipasto	28

The house Caesar salad	24
add roast chicken	6
Linguini, confit tomato, aged parmesan	34
Bass groper, smoked almond butter	42
Rotisserie chicken, sauce robert	37/74
Jacks creek flat iron mbs+4, salmoriglio	52
Fries, aioli	16
Plum cherry tomatoes 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, 12-6pm

Aged Wagyu cheeseburger, fries
Choice of house wine or beer or soft drink

\$25

THE CHARLES HOURS

Monday-Friday, 3-6pm

COCKTAILS

Snacked Size Sidecar	15
Hennessy, 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	
2022 Triennes Rosé	13
Méditerranée, France	
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 (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	Chandon 'Blanc de Blancs' Yarra Valley, Victoria, Australia	18
NV	Moët & Chandon Impérial Reims, Champagne, France	28
NV	Ruinart Brut 'R' Reims, Champagne, France	45
NV	Ruinart Rosé Reims, Champagne, France	50

White

GLS 150ML CRF 375ML

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

Rosé

GLS 150ML CRF 375ML

2022	M De Minuty Provence, France	17	43
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Red

GLS 150ML CRF 375ML

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

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

