

The
CHARLES
GRAND BRASSERIE & BAR

VALENTINE'S DAY

14.02.2024

165pp

SYDNEY ROCK OYSTERS

House mignonette

46 | 92

SIGNATURE CAVIAR SERVICE

N25 Oscietra, traditional condiments

140 | 280 | 420

N25 Kaluga, traditional condiments

170 | 340 | 480

On Arrival

Nori crisp, marinated ocean trout and finger lime

ENTRÉE

Yellow fin tuna heirloom tomato, whipped roe

MAIN

Spatchcock pithivier morels a la Crème

Sugar plum tomatoes, smoked yoghurt

Butter lettuce, honey vinaigrette

DESSERT

Eton mess red berries, vanilla

** Menu subject to change*