

The
CHARLES
GRAND BRASSERIE & BAR

SMALL BITES

Sesame focaccia, olive oil	4.5pp
Barbarjuans	10
Ricotta, spinach	
Warm gougères	18
Brillat-Savarin cream	
Spanner crab croquette	9ea
Chickpea panisse, white anchovy	12ea
Chicken liver and Sauternes tartlet	10ea
Baked scallops	14ea
Chopped mussel, nduja butter	
Signature caviar service	110
N25 Oscietra	
Traditional condiments	

ENTREES

Sydney rock oysters	46 92
House mignonette	
The house vegetable salad	29
Market bounty, buffalo mozzarella	
Yellow fin tuna à la Sicilian	30
Bottarga vinaigrette	
Ora King salmon ballotine	33
Buttermilk, citrus, warm brioche	
Steak and anchovy tartare	36
Conservas Angelachu anchovy	
Shellfish ravioli	34
Fermented chili, tarragon	
WA marron risotto	58
Butter poached, Sauce Américaine	

TWO COURSE SET LUNCH 65

Sesame focaccia, olive oil
A CHOICE OF
Mafaldine, mussel and nduja
OR
Bannockburn Chicken breast "le cordon bleu"
Salad for the table
A CHOICE OF CAKE FROM THE TROLLEY

Monday-Friday, 12-3pm

MAINS

Linguine alla nerano	36
Zucchini, rocket, fermented chilli	
John Dory à la Veronique	52
Champagne velouté, white grapes	
Bannockburn chicken baked in hay	48
Sweet corn, grilled onions, rosemary	
Jacks Creek wagyu tenderloin MBS5+ 200g	62
Add foie gras	12
Rangers Valley wagyu eye of rib MBS6+ 500g	175
Sauce Bordelaise	

SPECIALTIES (TO SHARE)

Whole yellowbelly flounder	MP
Confit new potatoes, à la Meunière	
Spatchcock, sweetbread & foie gras pithivier	120
Morels à la crème	
Whole dry aged Aylesbury duck à la Presse	178
Seasonal fruit, endive	

SIDES

Fries	16
Black oxheart tomato and nectarine salad	16
Red velvet lettuce, honey vinaigrette	16
Broccolini, almond and caper butter	16

