

The
CHARLES
GRAND BRASSERIE & BAR

BAR MENU

Sesame focaccia, olive oil	4.5 pp
Freshly shucked sydney rock oysters	8 ea
Zucchini flower frita, buffalo curd	7 ea
Chickpea panisse, white anchovy	12 ea
Chicken liver and Sauternes tartlet	10 ea
Barbarjuans, spinach, ricotta	10
Olives all'ascolana, nduja	14
Warm gougères, Brillat-Savarin cream	18
Saucisson sec	19
Spanner crab croquettes	24
Yellow fin tuna à la Sicilian	26

The house Caesar salad	24
<i>add roast chicken</i>	6
Linguini allo Nerano	36
zucchini, fermented chilli, Pecorino	
John Dory à la Veronique	52
Champagne velouté, white grapes	
Rotisserie chicken	36/72
Salmoriglio, lemon, fries	
Rangers Valley flank MBS4+ 250g	48
Bone marrow butter, fries	

SIDES

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

DESSERTS

House ice cream	12
Tiramisu	19
Slice of cake from the trolley	19
Selection of cheeses, condiments, cracker	38

BAR LUNCH SPECIAL

12-6pm

Aged Wagyu cheeseburger, fries

OR

Mafaldine, mussels and nduja

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	
Negroni	15
Housemade Vermouth, Beefeater Gin, Campari (non alcoholic version \$12)	
King St Spritz	15
Absolut Vodka, strawberry and citrus oils, bubbles	

WINES

NV Moët & Chandon Impérial	18/105
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

\$26

An elevated twist on European Classics

Charles French 75

Beefeater Gin, Cointreau, Cranberry, Champagne syrup, Chandon 'BDB' Sparkling

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 soda

King Charles

Havana 7, House Vermouth, Pineapple, Banana liqueur, Honey

Royal Sazerac

Hennessy Vs Cognac, Sazerac Rye 6, Drambuie, Peychauds

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'	20
	Yarra Valley, Victoria, Australia	
NV	MOËT & CHANDON IMPÉRIAL	30
	Reims, Champagne, France	
NV	RUINART BRUT 'R'	50
	Reims, Champagne, France	
NV	RUINART ROSÉ	62
	Reims, Champagne, France	

White

GLS 150ML CRF 375ML

2021	MELTWATER SAUVIGNON BLANC	15	38
	Marlborough, New-Zealand		
2021	FRANKLAND ESTATE RIESLING	17	43
	Frankland River, Australia		
2022	LUNARIA 'CIVITAS' PECORINO	22	55
	Abruzzo, Italy		
2021	10X BY TEN MINUTES BY TRACTOR CHARDONNAY	22	55
	Mornington Peninsula, Australia		
2021	DOMAINE MOSNIER PETIT CHABLIS	27	68
	Burgundy, France		

Rosé

GLS 150ML CRF 375ML

2022	M DE MINUTY	23	58
	Provence, France		

Red

GLS 150ML CRF 375ML

2020	UVA NON GRATA GAMAY	15	38
	Vin de France, France		
2020	BURTON MCMAHON PINOT NOIR	24	60
	Yarra-Valley, Australia		
2021	SAINT DAMIEN 'PLAN DE DIEU' GRENACHE BLEND	19	48
	Cotes du Rhone, Rhone Valley, France		
2019	'SELECCION DE TORRES CELESTE' TEMPRANILLO	23	58
	Ribera del Duero, Spain		
2020	TERRE A TERRE 'CARYERE VINEYARD' CABERNET / SHIRAZ	24	60
	Wrattonbully, South Australia		

ASK FOR THE GRAND BRASSERIE
WINE MENU FOR OUR FULL LIST

