

The  
**CHARLES**  
GRAND BRASSERIE & BAR

**SMALL BITES**

<b>Sesame focaccia, olive oil</b>	5 <sup>pp</sup>
<b>Barbarjuans</b> Ricotta, spinach	12
<b>Warm gougères</b> Brillat-Savarin cream	18
<b>Spanner crab croquette</b>	11 <sup>ea</sup>
<b>Chickpea panisse, white anchovy</b>	10 <sup>ea</sup>
<b>Chicken liver and Sauternes tartlet</b>	10 <sup>ea</sup>
<b>Baked scallops</b> Chopped mussel & nduja butter	15 <sup>ea</sup>
<b>Signature caviar service</b> N25 Oscietra Traditional condiments	120

**ENTREES**

<b>Sydney rock oysters</b> House mignonette	46   92
<b>The house vegetable salad</b> Heirloom cucumber, buffalo mozzarella	29
<b>Yellow fin tuna à la Sicilian</b> Bottarga vinaigrette	30
<b>Ora King salmon ballotine</b> Buttermilk, citrus, warm brioche	33
<b>Steak and anchovy tartare</b> Conservas Angelachu anchovy	36
<b>Shellfish ravioli</b> Fermented chili, tarragon	35
<b>WA marron risotto</b> Butter poached, Sauce Américaine	58

**TWO COURSE SET LUNCH 65**

Monday-Friday, 12-3pm

**Sesame focaccia, olive oil**  
A CHOICE OF  
**Spaghetti, mussel and nduja**  
OR  
**Bannockburn Chicken breast "le cordon bleu"**  
*Salad for the table*  
A CHOICE OF  
**Russian honey cake**  
OR  
**Tiramisu**

**MAINS**

<b>Linguine alla nerano</b> Zucchini, rocket, fermented chilli	36
<b>John Dory à la Veronique</b> Champagne velouté, white grapes	54
<b>Bannockburn chicken baked in hay</b> Sweet corn, grilled onions, rosemary	48
<b>Jacks Creek wagyu tenderloin MBS5+ 200g</b> <i>Add foie gras</i>	65 12
<b>Rangers Valley wagyu eye of rib MBS6+ 500g</b> Sauce Bordelaise	185

**SPECIALTIES (TO SHARE)**

<b>Whole yellowbelly flounder</b> Confit new potatoes, à la Meunière	MP
<b>Spatchcock &amp; sweetbread pithivier</b> Foie gras velouté	120
<b>Whole dry aged Aylesbury duck à la Presse</b> Radicchio, hazelnuts, orange	180

**SIDES**

<b>Skin on fries</b>	16
<b>Black oxheart tomato and fig salad</b>	16
<b>Red velvet lettuce, honey vinaigrette</b>	16
<b>Broccolini, almond and caper butter</b>	16

