

The
CHARLES
GRAND BRASSERIE & BAR

BAR MENU

Sesame focaccia, olive oil	5
Freshly shucked Sydney rock oysters	8 pp
Allumette de poulet	6 ea
Chickpea panisse, white anchovy	10 ea
Chicken liver and sauternes tartlet	10 ea
Spanner crab croquette	11 ea
Baked scallops, mussels, nduja	15 ea
Gnocchi fritti, spinach, ricotta	12
Warm gougères, Brillat-Savarin cream	18
Saucisson sec	19
Yellow fin tuna à la Sicilian	26
The house Caesar salad	24
<i>add roast chicken</i>	6
Ocean trout à la veronique	49
Champagne velouté, white grapes	
Rotisserie chicken	36/72
Salmoriglio, fries	
Rangers Valley flank MBS4+ 250g	48
Bone marrow butter, fries	

PASTA SPECIALS \$25

see board for selection

SIDES

Skin on fries, aioli	16
Oxheart tomato, fig, macadamia	16
Red velvet lettuce, honey vinaigrette	16
Broccolini, almond and caper butter	16

DESSERTS

House ice cream	16
Tiramisu	19
Plum Blossom	26
Selection of cheeses, condiments, cracker	38

BAR SPECIALITY

12-6pm

Aged Wagyu cheeseburger, fries
add foie gras +15

Choice of house wine or beer or soft drink

\$25

THE CHARLES HOURS

Monday-Saturday, 4-7pm

COCKTAILS

Charles Gimlet	15
Gin, homemade citrus cordial, saline	
Americano	15
Housemade vermouth, Campari, soda	
King St Spritz	15
Charles homemade seasonal 'cello', sparkling (non alcoholic version \$12)	

WINES

NV Moët & Chandon Impérial	18/105
Champagne, France	
2022 Marty's Block Sauvignon Blanc	13
South Australia	
2022 Triennes Rosé	13
Méditerranée, France	
2021 Marty's Block Cab/Shiraz	13
South Australia	

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

2022	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		
2023	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		
2023	GIANT STEP PINOT NOIR	25	63
	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		
2016	CHÂTEAU BERNADOTTE CABERNET BLEND	24	60
	Haut-Médoc, Bordeaux, France		

ASK FOR THE GRAND BRASSERIE
WINE MENU FOR OUR FULL LIST