

# The CHARLES

BRASSERIE & BAR

## BAR MENU

Sesame focaccia <i>Cultured butter</i>	7.5 ea
Sydney Rock oysters <i>House mignonette</i>	40/80
Smoked octopus gilda <i>White anchovy, olive</i>	11
Spanner crab croquette <i>Whipped bottarga</i>	16
Fruits de mer tartlet <i>Citrus cream</i>	15
Scallop & abalone beignet <i>Seaweed mustard</i>	17
Gnocchi fritti <i>Whipped feta, green olive</i>	15
Saucisson Sec <i>Cornichons</i>	18
Autumn garden salad <i>Camembert &amp; walnut</i>	30
Tuna crudo <i>Queen garnet plum, citrus &amp; chilli</i>	34
The house niçoise salad	30
Chicken, speck & foie gras terrine	37
Foie gras parfait <i>Fig &amp; hazelnut bread</i>	34
Pâté en croûte <i>Pork, duck &amp; black garlic</i>	36
Steak & anchovy tartare <i>Crisps</i>	39/55
Stuffed lumaconi <i>Lobster &amp; crab butter</i>	44
Ocean trout <i>Burnt tomato &amp; basil</i>	49
Bannockburn chicken breast <i>"Caesar salad"</i>	40
Riverine rump cap MB4+ 250g	54
<i>Bagna cauda, herbs &amp; fries</i>	

### PASTA SPECIAL \$29

ADD HOUSE WINE +\$7

#### Malt handkerchiefs

*Almond pesto, aged parmesan, hen's yolk*

#### Mussel & 'Nduja linguini

*Tomato butter, zucchini & espelette*

#### Smoked Toulouse sausage cavatelli

*Calvo nero, broccoli, gouda & chilli*

## SIDES

Skin-on fries <i>Aioli</i>	16
House lettuce <i>Honey vinaigrette</i>	16
Broccolini <i>Stracciatella, hot honey &amp; hazelnut</i>	16
Tomato salad <i>Strawberries &amp; goat's cheese</i>	16

## BAR SPECIALITY

12-6pm

### Aged wagyu cheeseburger & fries

*make it a double +12*

*add foie gras +15*

Choice of house wine, beer or soft drink

\$28

## THE CHARLES BAR COCKTAILS \$26

### The Charles Signature Martini

*Four Pillars Rare Dry gin, Saison 'White Flowers' vermouth, orange bitters*

Two Sip (Mini Version) – \$13

### The Summer Collins

*Beefeater gin, rhubarb, raspberry, white chocolate, pink peppercorn, co2*

### The Strawberry Cooler

*Four Roses bourbon, strawberry, mint, orange blossom, lemon*

### The Watermelon Crush

*Barsol pisco, watermelon, chamomile, gentian, clarified condensed milk*

### The Sunrise Float

*Orendain blanco tequila, Marionette creme de cassis, sunrise lime, yuzu foam, ginger beer*

### The CocoBana

*Havana Club 3yr rum, Manzanilla sherry, banana, toasted coconut, lime*

### The Peanut and Choco Negroni

*Beefeater gin, Campari, Dolin Rouge, peanut & cocoa butter*

Classics & non-alc. options available upon request



## WINE SELECTIONS

### Sparkling & Champagne

	GLS	BTL
<b>NV Chandon Blanc de Blancs</b> France	19	105
<b>NV Moët &amp; Chandon 'Impérial'</b> Champagne, Reims, France	36	230
<b>NV Veuve d'Argent Blanc de Blancs</b> France		70
<b>NV Deviation Road 'Altair' – Rosé</b> Adelaide Hills, SA		100
<b>NV NV Moët &amp; Chandon 'Impérial' – Rosé</b> Champagne, Reims, France		280

### Whites

	GLS	CRF	BTL
<b>25 Dead Man Walking – Riesling</b> Clare Valley, SA	17	42	85
<b>25 Shaw &amp; Smith – Sauvignon Blanc</b> Adelaide Hill, SA	20	50	100
<b>23 Louis et Catherine Poitout – Chardonnay</b> Petit Chablis, Burgundy, France	31	78	155
<b>24 Château de La Chaize – Chardonnay</b> Beaujolais, France	24	60	120
<b>24 Kooyong 'Beurrot' – Pinot Gris</b> Mornington Peninsula, VIC	20	50	100
<b>24 Mesh - Riesling</b> Eden Valley, SA			90
<b>23 Mt. Difficulty 'Roaring Meg' – Pinot Gris</b> Central Otago, NZ			80
<b>24 Other Wine &amp; Co – Pinot Gris</b> Adelaide Hills, SA			85
<b>23 Daniel Crochet – Sauv Blanc</b> Sancerre, France			160
<b>24 Ten Minutes by Tractor '10X' – Chardonnay</b> Mornington Peninsula, VIC			110

### Rosé

	GLS	CRF	BTL
<b>24 M de Minuty – Grenache blend</b> Provence, Fr	20	50	100
<b>23 Triennes – Grenache blend</b> Méditerranée, France			70
<b>24 Yangarra – Grenache blend</b> McLaren Vale, SA			85

### Reds

	GLS	CRF	BTL
<b>23 Red Claw – Pinot Noir</b> Mornington Peninsula, VIC	21	53	105
<b>22 Famille Perrin 'Reserve' – GSM</b> Côtes-Du-Rhône, Rhône Valley, France	19	48	95
<b>22 John Duval 'Concilio' – Shiraz</b> Barossa Valley, SA	20	50	100
<b>23 Château Bernadotte – Cab blend</b> Bordeaux Superieur, Bordeaux, Fr	20	50	100
<b>23 Uva Non Grata – Gamay</b> Beaujolais, France			75
<b>23 Swinging Bridge 'M.AW' – Pinot Noir</b> Orange, NSW			95
<b>22 E. Guigal – GSM</b> Côtes-du-Rhône, FRance			95
<b>23 Delas 'Saint Esprit' – Syrah</b> Côtes-du-Rhône, FRance			80
<b>22 Langmeil 'Long Mile' – Shiraz</b> Barossa Valley, SA			75
<b>22 Mojo – Cabernet Sauvignon</b> Coonawarra, SA			65

## BEERS & CIDERS

### Draught Beer

Moretti	14
Heineken	14
Kosciuszko Pale Ale	14
Stone and Wood Pacific Ale	14

### Bottled Beer

Fixation Obsession IPA	14
White Rabbit Dark Ale	14
Heaps Normal Quiet XPA 0.5%	11
Heineken 0%	11

### Cider

Little Creatures Pipsqueak Apple	13
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CURIOUS FOR MORE?

ASK TO SEE THE FULL BRASSERIE WINE LIST

