

The
CHARLES
GRAND BRASSERIE & BAR

TWO COURSE SET MENU

ENTREES

Sesame seed focaccia, olive oil

Yellow fin tuna à la Sicilian Bottarga vinaigrette

Steak & anchovy tartare Conservas Angelachu anchovy, cos hearts

MAINS

John Dory à la Veronique Champagne velouté, white grapes

Jacks Creek wagyu tenderloin MBS5+ Spinach, smoked bone marrow

SIDES TO SHARE

Red velvet lettuce, honey vinaigrette

Black oxheart tomato and nectarine salad

Fries

The
CHARLES
GRAND BRASSERIE & BAR

THREE COURSE SET MENU

Sesame seed focaccia, olive oil

ENTREES

The house vegetable salad, market bounty, buffalo mozzarella

Shellfish ravioli, fermented chilli, tarragon

Yellow fin tuna à la Sicilian, bottarga vinaigrette

Steak & anchovy tartare, conservas Angelachu anchovy, cos hearts

MAINS

Linguine alla nerano, zucchini, rocket, fermented chilli

John Dory à la Veronique, Champagne velouté, white grapes

Bannockburn chicken baked in hay, sweet corn, grilled onions, rosemary

Jacks Creek wagyu tenderloin MBS5+, spinach, smoked bone marrow

SIDES

Red velvet lettuce, honey vinaigrette

Fries

TO FINISH

Tiramisu

Russian honey cake

Peach and verbena melba

Tripple cream cheese with condiments and crackers