

The
CHARLES
GRAND BRASSERIE & BAR

**THE CHARLES X SALLY ABE
| VIVID CHEF SERIES**

DINNER MENU

\$150pp

Two canapes on arrival

1ST COURSE

Marinated Shellfish

Pumpkin, buttermilk, vadouvan

2ND COURSE

Confit Ocean Trout

Sauce choron, panisse, watercress pesto

3RD COURSE

Rangers Valley Tenderloin MBS6+

Pickled white cabbage, blackberries, whisky sauce

4TH COURSE

Lemon Meringue

White chocolate, hazelnut, yoghurt sorbet

viv:d
SYDNEY

Explore the Vivid Sydney Program



* Menu subject to change