

*The*  
**CHARLES**  
GRAND BRASSERIE & BAR

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

LUNCH MENU

2-course \$85pp | 3-course \$100pp

**1ST COURSE**

*Choose One*

**Dressed shellfish** violina pumpkin, buttermilk, vadouvan

**Steak and anchovy tartare** cos hearts

**Autumn vegetable salad** artichokes, broadbeans

**Shellfish agnolotti** fermented chilli, tarragon

**2ND COURSE**

*Choose One*

**Linguini allo nerano** zucchini, fermented chili

**Ocean trout** Champagne velouté, sorrel , smoked roe

**Bannockburn chicken** buttered leeks, hazelnuts, enoki mushrooms

**Rangers Valley tenderloin MBS6+** pickled white cabbage, blackberries, whisky sauce

**3RD COURSE**

*Choose One*

**Cake from the trolley**

**House ice cream**

**Lemon meringue** white chocolate, hazelnut, yoghurt sorbet

**Selection of cheeses** condiments and crackers

**vivid**  
SYDNEY

Explore the Vivid Sydney Program



\* Menu subject to change