

The
CHARLES
GRAND BRASSERIE & BAR

SMALL BITES

Sesame focaccia	5pp
Olive oil	
Gnocci fritti	12
Pistachio pesto, ricotta	
Warm gougères	18
Brillat-Savarin cream	
Ocean trout tartlet	10ea
Citrus & espelette	
Chickpea panisse	10ea
White anchovy	
Spanner crab croquette	11ea
Smoked roe	
Baked scallops	15ea
Nduja butter	
Chicken liver and foie gras parfait	24
Pumpkin, fig and walnut bread	
N25 Oscieta signature caviar service	120
Traditional condiments	

ENTREES

Sydney rock oysters	46 92
House mignonette	
The house garden salad	29
Heirloom cucumber, buffalo mozzarella	
Yellow fin tuna	30
Burnt mandarin, ginger vinaigrette	
Spring Bay mussel risotto	32
Sauce américaine	
Shellfish agnolotti	35
Fermented chili, tarragon	
Steak and anchovy tartare	36
Conservas Angelachu anchovy	

TWO COURSE SET LUNCH 65

Monday-Friday, 12-3pm

Sesame focaccia, olive oil

A CHOICE OF

Blue swimmer crab spaghetti, lobster butter

OR

Pork schnitzel à la Holstein

Salad for the table

A CHOICE OF

Russian honey cake OR Tiramisu

MAINS

Linguine alla nerano	36
Zucchini, cime de rapa, fermented chilli	
Ocean trout	50
Champagne velouté, sorrel, smoked roe	
Bannockburn chicken	48
Buttered leeks, enoki mushrooms, hazelnuts	
Jacks Creek wagyu tenderloin MBS5+ 200g	65
<i>add foie gras</i>	12
Rangers Valley scotch fillet MBS4+ 500g	185
Sauce "Malbec"	

SPECIALTIES (TO SHARE)

Provençal bouillabaisse	130
Fresh market seafood, tomato, saffron	
Spatchcock & sweetbread pithivier	120
Foie gras velouté	
Whole dry aged Aylesbury duck à la Presse	180
Radicchio, hazelnuts, orange	

SIDES

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

