

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

TWO COURSE SET MENU

Sesame seed focaccia, olive oil

ENTREES

Yellow fin tuna à la Sicilian bottarga vinaigrette

Steak & anchovy tartare Conservas Angelachu anchovy, cos hearts

MAINS

---

Ocean trout à la Troisgros champagne velouté, sorrel, smoked roe

Jacks Creek wagyu tenderloin MBS5+ spinach, smoked bone marrow

SIDES TO SHARE

---

Red velvet lettuce, honey vinaigrette

Oxheart tomato, fig and macadamia

Skin on fries

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

Sesame seed focaccia, olive oil

**ENTREES**

---

**The house garden salad**, market bounty, buffalo mozzarella

**Shellfish agnolotti**, 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

**Ocean trout à la Troisgros** champagne velouté, sorrel, smoked roe

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

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

**SIDES**

---

**Red velvet lettuce, honey vinaigrette**

**Skin on fries**

**DESSERTS**

---

**Tiramisu**

**Russian honey cake**

**Plum Blossom**, white chocolate & Sauternes

**Triple cream cheese**, condiments and crackers