

The  
**CHARLES**  
GRAND BRASSERIE & BAR

**SMALL BITES**

<b>Sesame focaccia</b> Cultured butter	6pp
<b>Gnocci fritti</b> Pistachio pesto, ricotta	12
<b>Warm gougères</b> Brillat-Savarin cream	18
<b>Ocean trout tartlet</b> Citrus & espelette	10ea
<b>Chickpea panisse</b> White anchovy	10ea
<b>Spanner crab croquette</b> Smoked roe	11ea
<b>Baked scallops</b> Nduja butter	15ea
<b>Chicken liver and foie gras parfait</b> Pumpkin, fig and walnut bread	26
<b>N25 Oscieta signature caviar service</b> Traditional condiments	120

**ENTREES**

<b>Sydney rock oysters</b> House mignonette	46   92
<b>The house garden salad</b> Globe artichokes, cucumber, chèvre	29
<b>Bluefin tuna</b> Burnt mandarin, ginger vinaigrette	32
<b>Spring Bay mussel risotto</b> Sauce américaine	32
<b>Shellfish agnolotti</b> Fermented chili, tarragon	35
<b>Steak and anchovy tartare</b> Conservas Angelachu anchovy	36

**TWO COURSE SET LUNCH 65**

Monday-Friday, 12-3pm

**Sesame focaccia, cultured butter**

A CHOICE OF

**Blue swimmer crab linguine, lobster butter**

OR

**Pork schnitzel à la Holstein**

*Salad for the table*

A CHOICE OF

**Russian honey cake OR Tiramisu**

**MAINS**

<b>Conchiglie alla nerano</b> Zucchini, cime de rapa, fermented chilli	36
<b>Ocean trout</b> Champagne velouté, sorrel, smoked roe	50
<b>Bannockburn chicken</b> Buttered leeks, shimeji mushrooms, hazelnuts	48
<b>Jacks Creek wagyu tenderloin MBS5+ 200g</b> <i>add foie gras</i>	65 15
<b>Rangers Valley scotch fillet MBS4+ 500g</b> Sauce "Malbec"	185

**SPECIALTIES (TO SHARE)**

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

**SIDES**

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

