

The
CHARLES
BRASSERIE & BAR

TWO COURSE SET MENU

Sesame seed focaccia, cultured butter

ENTREES

Bluefin tuna, burnt mandarin, ginger vinaigrette

Steak & anchovy tartare, conservas Angelachu anchovy, cos hearts

MAINS

Ocean trout, champagne velouté, sorrel, smoked roe

Jacks Creek wagyu tenderloin MBS5+, 'Malbec' sauce

SIDES TO SHARE

Green velvet lettuce, honey vinaigrette

Broccolini, almond and caper butter

Skin on fries

The
CHARLES
BRASSERIE & BAR

Sesame seed focaccia, cultured butter

ENTREES

Garden salad, globe artichoke, broadbeans chèvre

Mortadella ravioli, Italian sausage, aged pecorino, pistachios

Bluefin tuna, burnt mandarin, ginger vinaigrette

Steak & anchovy tartare, conservas Angelachu anchovy, cos hearts

MAINS

Conchiglie alla nerano, zucchini, cime di rapa, fermented chilli

Ocean trout, champagne velouté, sorrel, smoked roe

Bannockburn chicken, buttered leeks, shimeji mushrooms, hazelnuts

Jacks Creek wagyu tenderloin MBS5+, "Malbec sauce"

SIDES

Green velvet lettuce, honey vinaigrette

Skin on fries

DESSERTS

Tiramisu

Truffle honey cake

Plum Blossom, white chocolate & Sauternes

Triple cream cheese, condiments and crackers