

The
CHARLES
GRAND BRASSERIE & BAR

SMALL BITES

Sesame focaccia Cultured butter	6.5pp
Gnocchi fritti Pistachio pesto, ricotta	13
Warm gougères L'amuse brabander Gouda	18
Fruits de mer tartlet Citrus, Espelette	11 ^{ea}
Chickpea panisse Prosciutto San Daniele	11 ^{ea}
Blue swimmer crab croquette Smoked roe	11 ^{ea}
Baked scallops Toasted buckwheat, fingerlime	15 ^{ea}
Tasmanian sea urchin Potato rösti, whipped bottarga	16 ^{ea}
Signature N25 Caviar service Traditional garnishes, hashbrowns & crème fraîche	120

ENTREES

Sydney rock oysters House mignonette	46 92
Garden salad Globe artichokes, broadbeans, chèvre	30
Bluefin tuna Burnt mandarin, ginger vinaigrette	33
Clam risotto Sauce américaine	32
Chicken liver and foie gras parfait Pumpkin, fig & walnut bread	28
Mortadella agnolotti Italian sausage, aged pecorino, pistachios	35
Steak and anchovy tartare Conservas Angelachu anchovy, cos hearts	36

TWO COURSE SET LUNCH 70

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
Truffle honey cake OR **Tiramisu**

MAINS

Conchiglie alla nerano Zucchini, cime de rapa, fermented chilli	38
King salmon Champagne velouté, sorrel, smoked roe	49
Bannockburn chicken Buttered leeks, shimeji mushrooms, hazelnuts	49
Jacks Creek wagyu tenderloin MBS5+ 200g <i>add foie gras</i>	66 15
Rangers Valley scotch fillet MBS4+ 500g Sauce "Malbec"	185

SPECIALTIES (TO SHARE)

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

SIDES

Skin on fries	16
Green velvet lettuce Honey Vinaigrette	16
Broccolini Almond & caper butter	16
Jerusalem artichokes Swiss fondue	18

