

The
CHARLES
GRAND BRASSERIE & BAR

TWO COURSE SET MENU

Sesame seed focaccia, cultured butter

ENTREES

Yellow fin tuna, burnt blood orange, ginger vinaigrette

Steak & anchovy tartare, conservas Angelachu anchovy, cos hearts

MAINS

King salmon, zucchini flower farci, crab & basil

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
GRAND BRASSERIE & BAR

Sesame seed focaccia, cultured butter

ENTREES

Garden salad, globe artichoke, broadbeans chèvre

Mortadella agnolotti, Italian sausage, aged pecorino, pistachios

Yellow fin tuna, burnt blood orange, ginger vinaigrette

Steak & anchovy tartare, conservas Angelachu anchovy, cos hearts

MAINS

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

King Salmon, zucchini flower farci, crab & basil

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

Fig Blossom, white chocolate & Sauternes

Triple cream cheese, condiments and crackers