

The CHARLES

BRASSERIE & BAR

SMALL BITES

Sesame focaccia	6.5pp
Cultured butter	
Gnocchi fritti	13
Pistachio pesto, ricotta	
Warm gougères	18
Brillat-Savarin cream	
Fruits de mer tartlet	10ea
Citrus, Espelette	
Blue swimmer crab croquette	10ea
Smoked roe	
Chickpea panisse	10ea
Prosciutto San Daniele	
Baked scallops	15ea
Nduja butter, fingerlime	
Bluefin toro	15ea
Potato rösti, whipped bottarga	

ENTREES

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

EXPRESS LUNCH

50

Focaccia and cultured butter for the table

A CHOICE OF

Crab and lobster mafaldine

OR

Veal cotoletta alla Milanese

Salad for the table

Rigatoni alla nerano	38
Broccoli rabe, smoked almonds & fermented chilli	
King salmon	49
Zucchini flower farci, crab & basil	
Bannockburn chicken	49
Buttered leeks, shimeji mushrooms & hazelnuts	
Jacks Creek wagyu tenderloin MBS5+ 200g	66
<i>add foie gras</i> 15	
Rangers Valley scotch fillet MBS4+ 600g	185
Sauce "Malbec"	

SPECIALTIES (TO SHARE)

Whole yellowbelly flounder	MP
New potatoes, sauce au poivre	
Spatchcock & sweetbread pithivier	120
Sauce Périgueux	
Whole dry aged Aylesbury duck à la Presse	180
Radicchio, hazelnuts & orange	

SIDES

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

