

The CHARLES

GRAND BRASSERIE & BAR

BAR MENU

Sesame focaccia <i>Cultured butter</i>	6.5 ea
Sydney rock oysters <i>House mignonette</i>	8 ea
Fried chicken "finger" <i>Pickled zucchini</i>	6 ea
Chickpea panisse <i>Prosciutto San Daniele</i>	10 ea
Fruits de mer tartlet <i>Citrus & Espelette</i>	10 ea
Blue swimmer crab croquette <i>Smoked roe</i>	10 ea
Baked scallops <i>Nduja butter & fingerlime</i>	15 ea
Bluefin toro <i>Potato rösti</i>	15 ea
Gnocchi fritti <i>Pistachio pesto</i>	13
Warm gougères <i>Brillat-Savarin cream</i>	18
Foie gras parfait <i>Fig & walnut bread</i>	28
Yellowfin tuna <i>Ginger vinaigrette</i>	28
The house Caesar salad <i>add roast chicken</i>	28 6
Steak and anchovy tartare <i>Cos hearts</i>	36
King salmon <i>Zucchini flower farci, crab and basil</i>	49
Rotisserie chicken <i>Bread sauce & fries</i>	36/72
Jacks Creek tenderloin MBS6+ 200g <i>Bone marrow butter & fries</i>	50

PASTA SPECIALS \$25

- Blue swimmer crab spaghetti**
Lobster butter & fermented chilli
- Italian sausage & fennel mafaldine**
Aged pecorino & smoked almonds
- Lamb shoulder ragù conchiglie**
Pickled walnuts & chèvre

SIDES

Skin on fries <i>Aioli</i>	16
Green velvet lettuce <i>Honey vinaigrette</i>	16
Broccolini <i>Almond & caper butter</i>	16
Jerusalem artichokes <i>Swiss fondue</i>	18

BAR SPECIALITY

12-6pm

Aged wagyu cheeseburger & fries
add foie gras +15

Choice of house wine, beer or soft drink

\$25

THE CHARLES BAR COCKTAILS \$26

The Charles Signature Martini

Four Pillars Rare Dry gin, Saison 'summer flowers' vermouth, saline, orange bitters
Two Sips (Mini Version) – \$13

The Rosella Spritz

Rhubi Mistelle aperitif, Regal Rose vermouth, Chandon Garden, hibiscus, tonic

The Strawberry Basil Americano

Strawberry washed Campari, OSCAR.697 rosso vermouth, basil cordial, co2

The Appletini

Aboslut Elyx, Calvados, pink apple cordial, verjus, lemon myrtle, acids

The Croissant Punch

Havana Club 3yr rum, passionfruit, yuzu, vanilla, spilt Croissant milk

The Lemongrass Grapefruit Paloma

Olmecca Altos blanco, grapefruit, lemongrass, almond

The Peanut Old Fashioned

Chivas 12yr whisky, Ardbeg 10yr, peanut butter, black walnut

*Classics & non-alc options available upon request



SOMMS SELECTIONS

Sparkling & Champagne

	125ML	750ML
NV Casa Copain 'Prosecco' King Valley, Victoria, Australia	65	
NV Joseph Primo 'Prosecco' McLaren Vale, SA, Australia	80	
NV Chandon Blanc de Blancs Yarra Valley, Victoria, Australia	20	85
NV Patrick Piuze 'French Bubbles' Chablis, Burgundy, France	100	
NV Deviation Road 'Altair' – Rosé Adelaide Hills, SA, Australia	100	
NV Moët & Chandon 'Impérial' Champagne, Reims, France	30	195

White

	150ML	375ML	750ML
23 Frankland Estate – Riesling Clare Valley, SA	17	43	85
23 Other Wine & Co – Pinot Gris Adelaide Hills, SA	17	43	85
23 Marty's Block – Sauvignon Blanc South Australia	50		
22 St Clair 'Origin' – Sauvignon Blanc Marlborough, NZ	15	38	75
22 Domaine Mosnier – Chardonnay Petit Chablis, Burgundy, FR	27	68	140
23 Murdoch Hill – Chardonnay Adelaide Hills, SA	95		
23 Kooyong 'Clonula' – Chardonnay Mornington Peninsula, VIC	22	55	115
22 Domaine Juliette – Picpoul de Pinet Pinet, Languedoc, FR	65		
21 Fontanassa Gavi Ca Adua – Cortese Piedmont, IT	100		
22 Lunaria 'Civitas' – Pecorino Abruzzo, IT	22	55	110

Rosé

	150ML	375ML	750ML
22 Yangarra Estate – Grenache blend McLaren Vale, SA	85		
23 M de Minuty – Grenache blend Provence, FR	23	58	90

Red

	150ML	375ML	750ML
21 Uva Non Grata – Gamay Vin de France, FR	15	38	75
23 Giant Step – Pinot Noir Yarra Valley, VIC	25	63	125
22 Saint Damien 'Plan de Dieu' – GSM Côte du Rhône, Rhône Valley, FR	23	58	115
22 Langmeil 'Long Mile' – Shiraz Barossa Valley, SA	65		
22 John Duval 'Concilio' - Shiraz Barossa Valley, SA	19	48	95
21 Marty's Block – Cabernet/Shiraz South Australia	50		
22 Moss Wood 'Amy's' – Cabernet blend Margaret River, WA	110		
20 Yalumba 'The Cigar' – Cab Sauv Coonawarra, SA	20	50	100
21 Renato Corino – Barbera d'Alba Piedmont, IT	95		
21 Bodega Exopto 'Bozeto Exopto' – Tempranillo Rioja, SPA	80		
21 Catena Zapata – Malbec Mendoza, ARG	23	58	110

ASK FOR THE GRAND BRASSERIE
WINE MENU FOR OUR FULL LIST

BEERS & CIDERS

Draught Beer

Kirin ichiban	14
Heineken	12
Kosciuszko Pale Ale	12
Stone and Wood Pacific Ale	14

Bottled Beer

Fixation Obsession IPA	14
White Rabbit Dark Ale	13
Heaps Normal Quiet XPA 0.5%	9

Cider

Little Creatures Pipsqueak Apple	12
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