

# The CHARLES

BRASSERIE & BAR

## SMALL BITES

<b>Sesame focaccia</b>	6.5pp
Cultured butter	
<b>Gnocchi fritti</b>	13
Smoked almond pesto	
<b>Broadbean tartlet</b>	10 <sup>ea</sup>
Whipped bottarga, preserved lemon	
<b>Blue swimmer crab croquette</b>	10 <sup>ea</sup>
Smoked roe	
<b>Chickpea panisse</b>	10 <sup>ea</sup>
Prosciutto San Daniele, Ossau-Iraty	
<b>Baked scallops</b>	15 <sup>ea</sup>
Nduja butter, hazelnuts	
<b>Bluefin toro</b>	15 <sup>ea</sup>
Potato rösti, smoked tomato	

## ENTREES

<b>Sydney rock oysters</b>	46   92
House mignonette	
<b>Spring garden salad</b>	30
Seasonal vegetables, quails egg & walnut	
<b>Yellowfin tuna</b>	33
Burnt blood orange, ginger vinaigrette	
<b>Saffron risotto</b>	32
Zucchini flower farci, scallop & basil	
<b>Chicken liver and foie gras parfait</b>	28
Pumpkin, fig & walnut bread	
<b>Steak and anchovy tartare</b>	36
Conservas Angelachu anchovy, crisps	

## PASTA

<b>Lumache alla nerano</b>	36
Broccoli rabe, smoked almonds & fermented chilli	
<b>Crab and nduja linguini</b>	28
Lobster butter, zucchini & malt	
<b>Lobster agnolotti</b>	35
Fermented chilli, citrus & herbs	
<b>Italian sausage &amp; fennel mafaldine</b>	28
Smoked almonds & aged pecorino	

## MAINS

<b>Aged wagyu cheeseburger</b> (lunch only)	28
Aged angus beef, cheese, pickles & fries	
<b>King salmon</b>	51
Asparagus, mussels & vermouth	
<b>Bannockburn chicken "a la Française"</b>	49
Garden peas, smoked ham hock & marjoram	
<b>Jacks Creek wagyu tenderloin MBS5+ 200g</b>	66
<i>add foie gras</i> 15	
<b>Rangers Valley scotch fillet MBS4+ 600g</b>	185
Sauce "Malbec"	

## SPECIALTIES (TO SHARE)

<b>Lobster and salmon en croûte</b> (Saturday only)	65
Riesling, basil & roe	
<b>Whole yellowbelly flounder</b>	MP
Potatoes cooked in seaweed, sauce au poivre	
<b>Spatchcock &amp; sweetbread pithivier</b>	120
Foie gras Velouté	
<b>Whole dry aged Aylesbury duck à la Presse</b>	180
Radicchio, hazelnuts & orange	

## SIDES

<b>Skin on fries</b>	16
<b>Green velvet lettuce</b>	16
Honey Vinaigrette	
<b>Broccolini</b>	16
Almond & caper butter	
<b>Tomatoes</b>	18
whipped curd & Sicilian olives	

