

*The*  
**CHARLES**  
GRAND BRASSERIE & BAR

DESSERTS

## A la carte Desserts

### House ice cream 16

*2018 Royal Tokaji 'Late Harvest' – Tokaji, Hungary 15*

### Baked custard bougatsa 26

Blood orange, yoghurt & honey

*2011 Moss Wood 'Ribbon Valley' Botrytis – WA, Australia 23*

### Tiramisu for two 35

Mascarpone, vanilla, espresso

*Espresso Martini 24*

### Cheese service

Condiments, breads & crackers

### Selection of three cheeses 38

### Selection of five cheeses 45

*NV Quinta do Noval Tawny Port 15*

## Bar Selection

### Liqueurs

Charles seasonal homemade 'Cello' 12

Les liqueurs de Roulot 'Abricot' 28

Les liqueurs de Roulot 'Citron' 25

### After dinner cocktails

Grasshopper 24

Brandy Alexander 24

### Cognac

Dudognan Napoleon 15 years 22

Paul Giraud Tres Rare 60 yr 1962 68

### Armagnac

Delord 2002 BA 30

Comte de Lamaestre 1967 BA 58

Ask for the full spirits menu for more options

# Trolley Selection

## **Selection of cakes 20**

Russian honey  
Pecan, rosemary & quince  
Rhubarb, lime & creme fraiche  
Banana, peanut & caramel

## **Petit fours 7 each**

Orange mimosa  
Brown butter & honey madeleine  
Dark chocolate & salted praline  
Strawberries and cream

## **Petit fours 9 each**

Macaron  
The Charles bar  
Passion fruit meringue éclair  
Tonka canelé

# Coffee & Tea

## Coffee

Espresso	4.5
Long black	5   5.5
Cappuccino	5   5.5
Latte	5   5.5
Flat white	5   5.5
Affogato	18

## Organic Artisan Tea by Mayde Tea 6 each

Australian native  
Digest  
Green sencha, jasmine &  
rose  
Serenity  
Earl Grey  
English breakfast

