

# The CHARLES

GRAND BRASSERIE & BAR

## BAR MENU

<b>Sesame focaccia</b> <i>Cultured butter</i>	6.5ea
<b>Sydney rock oysters</b> <i>House mignonette</i>	6.5ea
<b>Spiced mussel tartlet</b> <i>Whipped bottarga</i>	10 ea
<b>Blue swimmer crab croquette</b> <i>Smoked roe</i>	10 ea
<b>Bay lobster &amp; melon gilda</b> <i>Espelette</i>	10 ea
<b>Baked scallops</b> <i>Nduja Butter, hazelnut</i>	15 ea
<b>Bluefin Toro</b> <i>Potato rösti</i>	15 ea
<b>Gnocchi fritti</b> <i>Pistachio pesto</i>	10
<b>Spring garden salad</b> <i>Whipped Brillat-Savarin</i>	25
<b>Yellowfin tuna</b> <i>Provençal vinaigrette</i>	30
<b>The house Caesar salad</b> <i>add roast chicken</i>	28 6
<b>Foie gras parfait</b> <i>Fig &amp; walnut bread</i>	28
<b>Steak and anchovy tartare</b> <i>Crisps</i>	36
<b>King salmon</b> <i>Asparagus, mussels &amp; vermouth</i>	52
<b>Rotisserie chicken</b> <i>Bread sauce &amp; fries</i>	36/72
<b>Jacks Creek tenderloin MBS6+ 200g</b> <i>Bone marrow butter &amp; fries</i>	52

### PASTA SPECIALS \$25

- Crab & nduja linguini**  
*Lobster butter & fermented chilli*
- Italian sausage & fennel mafaldine**  
*Aged pecorino & smoked almonds*
- Trottole alla pipi**  
*Garlic, parsley & white wine*

## SIDES

<b>Skin on fries</b> <i>Aioli</i>	16
<b>Red velvet lettuce</b> <i>Honey vinaigrette</i>	16
<b>Broccolini</b> <i>Almond &amp; caper butter</i>	16
<b>Tomatoes</b> <i>Whipped curd &amp; Sicilian olives</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 Sip (Mini Version) – \$13

### The Rosella Spritz

*Rhubi Mistelle aperitif, 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



## WINE SELECTIONS

### Sparkling & Champagne

125ML 750ML

<b>NV Joseph Primo 'Prosecco'</b>		<b>80</b>
McLaren Vale, SA, Australia		
<b>NV Chandon Blanc de Blancs</b>	<b>20</b>	<b>85</b>
Yarra Valley, Victoria, Australia		
<b>NV Patrick Piuze 'French Bubbles'</b>		<b>100</b>
Chablis, Burgundy, France		
<b>NV Deviation Road 'Altair' – Rosé</b>		<b>100</b>
Adelaide Hills, SA, Australia		
<b>NV Moët &amp; Chandon 'Impérial'</b>	<b>30</b>	<b>195</b>
Champagne, Reims, France		

### White

150ML 375ML 750ML

<b>23 Dead Man Walking – Riesling</b>	<b>16</b>	<b>35</b>	<b>65</b>
Clare Valley, SA			
<b>23 Marty's Block – Sauvignon Blanc</b>			<b>65</b>
South Australia			
<b>24 Shaw &amp; Smith – Sauvignon Blanc</b>	<b>19</b>	<b>48</b>	<b>90</b>
Adelaide Hill, SA			
<b>22 Domaine Mosnier – Chardonnay</b>	<b>28</b>	<b>70</b>	<b>140</b>
Petit Chablis, Burgundy, FR			
<b>23 Kooyong 'Clonale' – Chardonnay</b>	<b>22</b>	<b>55</b>	<b>110</b>
Mornington Peninsula, VIC			
<b>24 Other Wine &amp; Co. – Pinot Gris</b>	<b>17</b>	<b>42</b>	<b>80</b>
Adelaide Hill, SA			
<b>21 Fontanassa Gavi Ca Adua – Cortese</b>			<b>100</b>
Piedmont, IT			
<b>22 Lunaria 'Civitas' – Pecorino</b>			<b>110</b>
Abruzzo, IT			

### Rosé

150ML 375ML 750ML

<b>23 Marty's Block – Cabernet Sauv blend</b>			<b>65</b>
South Australia			
<b>23 M de Minuty – Grenache blend</b>	<b>19</b>	<b>48</b>	<b>90</b>
Provence, FR			

ASK FOR THE GRAND BRASSERIE  
WINE MENU FOR OUR FULL LIST

### Red

150ML 375ML 750ML

<b>22 Dalrymple Vineyard – Pinot Noir</b>	<b>25</b>	<b>63</b>	<b>120</b>
Pipers River & Coal River Valley, Tasmania, AUS			
<b>22 Yangarra Preservative Free – Grenache</b>	<b>17</b>	<b>42</b>	<b>80</b>
McLaren Valley, SA			
<b>22 Langmeil 'Long Mile' – Shiraz</b>			<b>70</b>
Barossa Valley, SA			
<b>22 John Duval 'Concilio'- Shiraz</b>	<b>19</b>	<b>48</b>	<b>90</b>
Barossa Valley, SA			
<b>21 Marty's Block – Cabernet/Shiraz</b>			<b>65</b>
South Australia			
<b>22 Moss Wood 'Amy's' – Cabernet blend</b>			<b>110</b>
Margaret River, WA			
<b>20 Yalumba 'The Cigar' – Cab Sauv</b>	<b>20</b>	<b>50</b>	<b>100</b>
Coonawarra, SA			
<b>21 Renato Corino – Barbera d'Alba</b>			<b>95</b>
Piedmont, IT			
<b>22 Catena Zapata – Malbec</b>	<b>23</b>	<b>58</b>	<b>115</b>
Mendoza, ARG			

## BEERS & CIDERS

### Draught Beer

<b>Kirin Ichiban</b>	<b>14</b>
<b>Heineken</b>	<b>12</b>
<b>Kosciuszko Pale Ale</b>	<b>12</b>
<b>Stone and Wood Pacific Ale</b>	<b>14</b>

### Bottled Beer

<b>Fixation Obsession IPA</b>	<b>14</b>
<b>White Rabbit Dark Ale</b>	<b>13</b>
<b>Heaps Normal Quiet XPA 0.5%</b>	<b>10</b>

### Cider

<b>Little Creatures Pipsqueak Apple</b>	<b>12</b>
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