

# The CHARLES

BRASSERIE & BAR

## SMALL BITES

<b>House focaccia</b> Cultured butter	6.5 <sup>ea</sup>	<b>Bay lobster &amp; melon gilda</b> Espelette, mint	10 <sup>ea</sup>
<b>Gnocchi fritti</b> Pistachio pesto, aged parmesan	10	<b>Baked scallop</b> Nduja butter, hazelnuts	15 <sup>ea</sup>
<b>Spiced mussel tartlet</b> Grilled fennel, saffron	10 <sup>ea</sup>	<b>Bluefin toro</b> Potato rösti, smoked tomato	15 <sup>ea</sup>
<b>Blue swimmer crab croquette</b> Smoked roe	10 <sup>ea</sup>		

## ENTREES

<b>Sydney rock oyster</b> House mignonette	39/78	<b>Smoked eel &amp; ham hock terrine</b> Split pea vinaigrette, Mussett farm radish	32
<b>Spring garden salad</b> Whipped Brillat-Savarin, quail's egg & walnut	25	<b>Chicken liver &amp; foie gras parfait</b> Pumpkin, fig & walnut bread	28
<b>Provençal yellowfin tuna</b> Roasted peppers, confit tomato & Sicilian olives	33	<b>Steak &amp; anchovy tartare</b> (prepared <i>table-side</i> ) Conservas Angelachu anchovy & crisps	36

## PASTAS

<b>Lumache alla Nerano</b> Broccoli rabe, smoked almonds & fermented chilli	28	<b>Lobster agnolotti</b> Citrus, herbs & fermented chilli	38
<b>Crab &amp; 'Nduja linguini</b> Lobster butter, zucchini & malt	28	<b>Italian sausage &amp; fennel mafaldine</b> Smoked almonds & aged pecorino	28

## MAINS

<b>Aged Wagyu cheeseburger</b> (lunch only) Aged angus beef, pickles & fries	28	<b>Bannockburn chicken à la Française</b> Garden peas, ham hock & marjoram	49
<b>King salmon</b> Asparagus, mussels & vermouth	52	<b>Jacks Creek wagyu flat iron MBS4+ 280g</b> Chestnut mushrooms & pickled walnuts	62
<b>Jacks Creek wagyu tenderloin MBS4+ 220g</b> Chestnut mushrooms & fries	65	<i>Foie gras supplement \$20</i>	

### THE CHARLES SPECIALITIES (TO SHARE)

<b>Whole yellowbelly flounder</b> Potatoes cooked in seaweed, sauce blanquette	MP	<b>Whole dry aged Aylesbury duck à la Presse</b> Radicchio, hazelnut & orange	180
<b>Spatchcock &amp; squab en croûte</b> Foie gras butter	125	<b>Rangers Valley black onyx ribeye 800g</b> Sauce "Malbec"	185

## SIDES

<b>Skin on fries</b>	16	<b>Red velvet lettuce</b> , Honey vinaigrette	16
<b>Broccolini</b> , Almond & caper butter	16	<b>Sugar plum tomatoes</b> , Whipped goat's curd, basil	18

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



A 10% service charge is applied to all tables of 8+ guests and 10% pricing surcharge applies on public holidays