

*The*  
**CHARLES**  
BRASSERIE & BAR

**TWO COURSE SET MENU**

**\$140pp**

**Sesame seed focaccia** Cultured butter

**ENTREES**

**Provençal yellowfin tuna** Roasted peppers, confit tomato & Sicilian olives

**Steak & anchovy tartare** Conservas Angelachu anchovy, crisps

**MAINS**

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**King salmon** Asparagus, mussels & vermouth

**Jacks Creek wagyu tenderloin MBS5+** "Malbec" sauce

**SIDES TO SHARE**

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**Skin on fries**

**Red velvet lettuce** Honey vinaigrette

**Tomatoes** Whipped goat's curd & Sicilian olives

*The*  
**CHARLES**  
BRASSERIE & BAR

**THREE COURSE SET MENU**

**\$140pp**

**Sesame seed focaccia** Cultured butter

**ENTREES**

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**Spring garden salad** Whipped Brillat-Savarin, quail's egg & walnuts

**Crab & 'Nduja trottole** Lobster butter & zucchini

**Provençal yellowfin tuna** Roasted peppers, confit tomato & Sicilian olives

**Steak & anchovy tartare** Conservas Angelachu anchovy, crisps

**MAINS**

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**Conchiglie alla nerano** Broccoli rabe, smoked almonds & fermented chilli

**King salmon** Asparagus, mussels & vermouth

**Bannockburn chicken "a la Française"** Garden peas & smoked ham hock

**Jacks Creek wagyu tenderloin MBS5+** "Malbec sauce"

**SIDES**

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**Red velvet lettuce** Honey vinaigrette

**Skin on fries**

**DESSERTS**

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**Tiramisu**

**Russian Honey cake**

**Baked bougatsa** Blood orange, yoghurt, honey

**Triple cream cheese** Condiments and crackers