

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 28

Fig, yoghurt & honey

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

Tiramisu for two 35

Mascarpone, vanilla, espresso

Espresso Martini 24

Cheese service 38

Condiments, breads & crackers

Riverine blue, Gippsland, AUS buffalo milk

Haford cheddar, Wales, UK cow's milk

Capony, Mornington Peninsular, AUS goats's milk

Triple crème, North Geelong, AUS cow's milk

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 & apricot
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

