

The CHARLES

BRASSERIE & BAR

SMALL BITES

House focaccia Cultured butter	6.5 ^{ea}	Bay lobster & melon gilda Espelette, mint	10 ^{ea}
Gnocchi fritti Pistachio pesto, petit chèvre	12	Scallop crudo Fennel, lemon & frozen horseradish	15 ^{ea}
Fried gordal olives 'Nduja & ricotta	11 ^{ea}	Tasmanian sea urchin Potato rösti	16 ^{ea}
Blue swimmer crab croquette Smoked roe	11 ^{ea}	Prosciutto di San Daniele Chickpea panisse, smoked tomato	15 ^{ea}

ENTREES

Sydney rock oyster House mignonette	39/78	Smoked eel & ham hock terrine Split pea vinaigrette, Mussett farm radish	32
Summer garden salad Whipped Brillat-Savarin, quail's egg & hazelnut	25	Chicken liver & foie gras parfait Pumpkin, fig & walnut bread	28
Pink snapper Fig leaf, confit tomato & basil	33	Steak & anchovy tartare (prepared <i>table-side</i>) Bagna cauda, roasted garlic & crisps	36

PASTAS

Provençal cavatelli Roasted eggplant, peppers & olives	28	Spicy vodka & 'Nduja Lumache Tomato, goat's gouda & Espelette	30
Crab & saffron spaghetti lobster butter, zucchini & malt	30		

MAINS

Aged Wagyu cheeseburger (lunch only) Aged angus beef, pickles & fries	29	Bannockburn chicken Soft polenta, corn & oyster mushrooms	50
King salmon Tomato, mussels & basil	53	Jacks Creek wagyu flat iron MBS4+ 280g Grilled onions & black garlic	65
Jacks Creek wagyu tenderloin MBS4+ 220g Sauce "Malbec" & fries	68	<i>Foie gras supplement \$20</i>	

THE CHARLES SPECIALITIES (TO SHARE)

Whole yellowbelly flounder Potatoes cooked in seaweed, sauce blanquette	MP	Whole dry aged Aylesbury duck à la Presse Witloff, hazelnut & orange	180
Spatchcock & squab en croûte Foie gras & gentleman's relish	125	Rangers Valley black onyx ribeye 800g Sauce "Malbec"	190

SIDES

Skin on fries	16	Red velvet lettuce Honey vinaigrette	16
Grilled broccolini Anchovy, chilli & goat's gouda	16	Sugar plum tomato salad Nectarine & basil	16

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