

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

DESSERTS

## A la carte Desserts

### House ice cream 10

2018 Royal Tokaji 'Late Harvest' – Tokaji, Hungary 15

### Baked custard bougatsa 28

Fig, yoghurt & honey

2023 Massolino Moscato d'Asti – Piedmont Ita 16

### Tiramisu for two 35

Pistachio, mascarpone, espresso

NV Collefrisio 'Sotto Sopra' – Abruzzo Ita 20

### Cheeses 38

Condiments, breads & crackers

**Extravagant, Victoria, AUS** cow's milk

**Haford cheddar, Wales, UK** cow's milk

**Capony, Mornington Peninsular, AUS** goats's milk

**Cashel Blue, Tipperary, Ireland, IE** cow's milk

NV Quinta do Noval Tawny Port 15

NV Benedict & Stéphane Tissot Macvin (Pinot Noir) – Jura, Fr 28

## Liquid dessert

### Liqueurs

Charles seasonal homemade 'Cello' 12

Les liqueurs de Roulot 'Citron' 25

### After dinner cocktails

Espresso Martini 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 each**

Russian honey

Pecan, rosemary & apricot

Rhubarb, lime & creme fraiche

Banana, peanut & caramel

## **Petit fours 7 each**

Orange mimosa

Brown butter & honey madeleines

Dark chocolate & salted praline

Strawberries and cream

## **Petit fours 9 each**

Macaron

The Charles bar

Passion fruit meringue éclair

Coffee canelé

## Coffee & Tea

### Coffee

Espresso	5
Long black	6
Cappuccino	5.5
Latte	5,5
Flat white	5.5
Affogato	12
+\$8 with liqueur	

### Organic Artisan Tea by Mayde Tea 7 each

Australian native  
Digest  
Green sencha, jasmine &  
rose  
Serenity  
Earl Grey  
English breakfast

