

The CHARLES

BRASSERIE & BAR

SMALL BITES

House focaccia Cultured butter	6.5 ^{ea}	Bay lobster & melon gilda Espelette, mint	14 ^{ea}
Gnocchi fritti Pistachio pesto, petit chèvre	12	Scallop crudo Fennel, lemon & frozen horseradish	15 ^{ea}
Fruits de mer tartlet Yellowfin tuna, scallop, ocean trout	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	Chicken liver & foie gras parfait Pumpkin, fig & walnut bread	28
Summer garden salad Whipped Brillat-Savarin, quail's egg & hazelnut	25	Steak & anchovy tartare (prepared table-side) Bagna cauda, roasted garlic & crisps	36
Yellow fin tuna Fig, confit tomato & basil	33		

PASTAS

Provençal cavatelli Roasted eggplant, peppers & olives	28	Spicy vodka & 'Nduja Conchiglie Tomato, stracciatella & Espelette	30
Crab & saffron linguini Shellfish butter, zucchini & malt	30	Lobster agnolotti Consommé, tarragon	40

MAINS

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

THE CHARLES SPECIALITIES (TO SHARE)

Whole yellowbelly flounder Rice pilaf, morels à la Crème	MP	Whole dry aged Aylesbury duck à la Presse Witloff, hazelnut & orange	180
Spatchcock & squab en croûte Foie gras & gentleman's relish	120	Rangers Valley black onyx ribeye 800g Sauce "Malbec"	190

SIDES

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

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GRAND BRASSERIE & BAR

