

The
CHARLES
GRAND BRASSERIE & BAR

TWO COURSE SET MENU

Sesame seed focaccia Cultured butter

ENTREES

Yellow fin tuna Fig, confit tomato, basil

Steak & anchovy tartare Bagna cauda, roasted garlic & crisps

MAINS

King salmon Tomato, mussels & basil

Jacks Creek wagyu tenderloin MBS5+ "Malbec" sauce

SIDES TO SHARE

Skin on fries

House lettuce Honey vinaigrette

Tomatoes Nectarine & basil

The
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BRASSERIE & BAR

Sesame seed focaccia Cultured butter

ENTREES

Summer garden salad Whipped Brillat-Savarin, quail's egg & hazelnuts

Conchiglie Crab & saffron

Yellow fin tuna Fig, confit tomato, basil

Steak & anchovy tartare Bagna cauda, roasted garlic & crisps

MAINS

Provençal cavatelli Roasted eggplant, peppers & olives

King salmon Cime di rapa, mussels & basil

Bannockburn chicken Soft polenta corn & oyster mushrooms

Jacks Creek wagyu tenderloin MBS5+ "Malbec sauce"

SIDES

House lettuce Honey vinaigrette

Skin on fries

DESSERTS

Tiramisu

Russian Honey cake

Baked bougatsa Fig, yoghurt, honey

Triple cream cheese Condiments and crackers