

The CHARLES

GRAND BRASSERIE & BAR

BAR MENU

Sesame focaccia <i>Cultured butter</i>	6.5 ea
Sydney rock oysters <i>House mignonette</i>	6.5 ea
Blue swimmer crab croquette <i>Smoked roe</i>	11 ea
Fruits de mer tartlet <i>Yuzu cream</i>	11 ea
Bluefin tuna toro <i>Watermelon, 'Nduja</i>	15 ea
Scallop crudo <i>Fennel, horseradish</i>	15 ea
Tasmanian sea urchin <i>Potato rösti</i>	16 ea
Gnocchi fritti <i>Pistachio pesto</i>	12
Summer garden salad <i>Brillat-Savarin</i>	25
Yellowfin tuna <i>Fig, tomato & basil</i>	30
The house Caesar salad <i>add roast chicken</i>	28 6
Foie gras parfait <i>Fig & walnut bread</i>	28
Steak and anchovy tartare <i>Crisps</i>	36
King salmon <i>Cime di rapa & mussels</i>	53
Bannockburn Chicken <i>chestnut mushrooms</i>	49
Jacks Creek wagyu flat iron MBS4+ 280g <i>Café de Paris butter & fries</i>	55

PASTA SPECIAL \$28

ADD HOUSE WINE \$35

Crab & 'Nduja linguini

Lobster butter & fermented chilli

Italian sausage conchiglie

White wine, garlic & smoked almonds

Provençal cavatelli

Roasted eggplant, peppers & olives

SIDES

Skin on fries <i>Aioli</i>	16
House lettuce <i>Honey vinaigrette</i>	16
Grilled broccolini <i>Anchovy, chilli & gouda</i>	16
Sugar plum tomatoes <i>Nectarine & basil</i>	16

BAR SPECIALITY

12-6pm

Aged wagyu cheeseburger & fries

add foie gras +15

Choice of house wine, beer or soft drink

\$25

THE CHARLES BAR COCKTAILS \$26

The Charles Signature Martini

Four Pillars Rare Dry gin, Saison 'spring rhubarb' vermouth, orange bitters

Two Sip (Mini Version) - \$13

The Summer Collins

Beefeater gin, rhubarb, raspberry, white chocolate, pink peppercorn, co2

The Lavande

Aboslut Elyx vodka, coconut, toasted rice milk, Australian native tea, lavender

The Flakeys

Havana Club 3yr rum, mango, yuzu, vanilla, corn flake milk

The Paloma 'Flotante'

Olmecca Altos blanco tequila, grapefruit sherbet, bitter orange & seasalt foam, soda

The Peanut Old Fashioned

Chivas 12yr whisky, Ardbeg 10yr, peanut butter, black walnut

The Bananapop

Four Roses bourbon, Oscar 697 Rosso, banana paddlepop, cold drip coffee, cacao

*Classics & non-alc options available upon request



WINE SELECTIONS

Sparkling & Champagne

125ML 750ML

NV Casa Copain 'Prosecco' King Valley, VIC	65		
NV Chandon Blanc de Blancs Yarra Valley, VIC	18	105	
NV Patrick Piuze 'French Bubbles' Chablis, Burgundy, Fr		100	
NV Deviation Road 'Altair' – Rosé Adelaide Hills, SA		100	
NV Moët & Chandon 'Impérial' Champagne, Reims, Fr	30	195	

White

150ML 375ML 750ML

23 Dead Man Walking – Riesling Clare Valley, SA	16	40	80
22 La Guardiense Fiano Sannio – Fiano Campania, Ita			60
24 Shaw & Smith – Sauvignon Blanc Adelaide Hill, SA	19	48	95
22 Domaine Mosnier – Chardonnay Petit Chablis, Burgundy, Fr	28	70	140
21 Joseph Faiveley – Chardonnay Burgundy, Fr			150
23 Shadowfax – Chardonnay Macedon Range, VIC	23	58	115
24 Other Wine & Co. – Pinot Gris Adelaide Hill, SA	17	42	85
22 Jim Barry – Assyrtiko Clare Valley, SA			95

Rosé

150ML 375ML 750ML

23 Yangarra – Grenache blend McLaren Vale, SA			85
23 M de Minuty – Grenache blend Provence, Fr	19	48	95

ASK FOR THE GRAND BRASSERIE
WINE MENU FOR OUR FULL LIST

Red

150ML 375ML 750ML

23 Dalrymple Vineyard – Pinot Noir Pipers River & Coal River Valley, TAS	25	63	125
21 Delas 'Saint Esprit' – Syrah/Grenache Côtes-Du-Rhône Fr	16	40	80
22 Etienne Guigal – GSM Côte du Rhône, Fr			95
22 Langmeil 'Long Mile' – Shiraz Barossa Valley, SA			70
22 John Duval 'Concilio'- Shiraz Barossa Valley, SA	19	48	90
21 I Monili Tarantino – Primitivo Puglia, Ita			65
23 Moss Wood 'Amy's' – Cab blend Margaret River, WA			110
16 Château Bernadotte – Cab blend Haut-Medoc, Bordeaux, Fr	24	60	120
22 Terrazas de los Andes – Malbec Mendoza, Arg	21	53	105

BEERS & CIDERS

Draught Beer

Kirin Ichiban	14
Heineken	14
Kosciuszko Pale Ale	14
Stone and Wood Pacific Ale	14

Bottled Beer

Fixation Obsession IPA	14
White Rabbit Dark Ale	14
Heaps Normal Quiet XPA 0.5%	11

Cider

Little Creatures Pipsqueak Apple	13
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