

The
CHARLES
BRASSERIE & BAR

SMALL BITES

House focaccia Cultured butter	6.5ea	Fruits de mer tartlet Yellowfin tuna, scallop & ocean trout	11ea
Gnocchi fritti Pistachio pesto, petit chèvre	12	Scallop crudo Fennel, lemon & frozen horseradish	15ea
Blue swimmer crab croquette Smoked roe	11ea	Tasmanian sea urchin Potato rösti	16ea

ENTREES

Sydney Rock Oyster House mignonette	39/78	Chicken liver & foie gras parfait Pumpkin, fig & walnut bread	28
Autumn garden salad Whipped Brillat-Savarin, quail's egg & hazelnut	25	Steak & anchovy tartare (<i>prepared table-side</i>) Bagna cauda, roasted garlic & crisps	36
Yellowfin tuna Black figs, confit tomato & basil	32	Shellfish agnolotti Saffron, brown butter & chilli	39

MAINS

Provençal cavatelli Roasted eggplant, peppers & olives	28	King salmon Cime di rapa, mussels & lemon verbena	53
Italian sausage conchiglie Smoked almonds, white wine & pepper	28	Bannockburn chicken Ricotta gnocchi, autumn mushrooms & garlic	49
Crab & 'Nduja linguini Lobster butter, zucchini & malt	30	<i>Foie gras supplement \$20</i>	

SPECIALTIES

Whole yellowbelly flounder Rice pilaf & morels à la crème	MP	Spatchcock & squab en croûte Foie gras butter	125
Whole dry aged Aylesbury duck à la Presse Witlof, hazelnut & orange	180		

GRILL

Aged wagyu cheeseburger Pickles, onion & fries			29
Ranger's Valley Flat iron 280g <i>Grain fed, New England Tablelands, NSW</i>			55
Jack's Creek wagyu tenderloin 220g <i>Grain fed, New England Tablelands, NSW</i>			65
Brooklyn Valley bone in sirloin 500g <i>Grass fed, Gippsland Region, VIC</i>			85
Black Onyx ribeye 800g <i>Grain fed, New England Tablelands, NSW</i>			185
Westholme wagyu T-bone <i>Grain fed, South Galway, QLD</i>			23/100g

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