

The
CHARLES
GRAND BRASSERIE & BAR

DESSERTS

A la carte Desserts

House ice cream 12

2020 Pressing Matters R139 Riesling – Coal River, TAS 13

Black grape & hibiscus vacherin 28

2023 Massolino Moscato d'Asti – Piedmont Ita 16

Apple en Croûte 24

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

Pistachio tiramisu for two 35

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 'Abricot' 20

Les liqueurs de Roulot 'Citron' 25

After dinner cocktails

Espresso Martini 24

Brandy Alexander 24

Cognac

Martel VS 14

Hennessy XO 60

Armagnac

Francois Darroze 8yrs BA 19

Comte de Lamaestre 1967 BA 58

Ask for the full spirits menu for more options

Trolley Selection

Selection of cakes 20 each

Russian honey
Chocolate, banana & peanut
Passion fruit meringue tart
Earl Grey and grapefruit Charlotte

Petit fours 7 each

Kiwifruit pâte de fruits
Burnt honey & fig madeleine
White balsamic & caramel bar
Basil & lime bonbon

Petit fours 9 each

Macaron
Choux au chocolat
Vanilla & rhubarb mille-feuille
Maple & pecan canelé

Coffee & Tea

Coffee

Espresso 5
Long black 6
Cappuccino 6
Latte 6
Flat white 6
Affogato 18
+\$10 with liqueur

Organic Artisan Tea by Mayde Tea 7 each

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

