

The
CHARLES
GRAND BRASSERIE & BAR

TWO COURSE SHARE MENU

\$120pp

Sesame seed focaccia Cultured butter

ENTREES

Autumn garden salad Whipped Brillat-Savarin, quail's egg & hazelnut

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 & lemon verbena

Ranger's Valley ribeye Sauce bordelaise

SIDES

House lettuce Honey vinaigrette

Skin on fries

Vegetarian options available upon request

The
CHARLES
GRAND BRASSERIE & BAR

THREE COURSE SHARE MENU

\$140pp

Sesame seed focaccia Cultured butter

ENTREES

Autumn garden salad Whipped Brillat-Savarin, quail's egg & hazelnut

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 & lemon verbena

Ranger's Valley ribeye Sauce bordelaise

SIDES

House lettuce Honey vinaigrette

Skin on fries

DESSERTS

Russian Honey cake

Baked bougatsa Fig, yoghurt, honey

Triple cream cheese Condiments and crackers