

The
CHARLES
BRASSERIE & BAR

SMALL BITES

House focaccia Cultured butter	7 ^{ea}	Whipped Tasmanian sea urchin Potato rösti, toasted buckwheat	14 ^{ea}
Gnocchi fritti Pistachio, spinach & ricotta	12	Bluefin toro Melon, candied fennel, 'Nduja	15 ^{ea}
Blue swimmer crab croquette Smoked roe	11 ^{ea}	Scallop & Abalone beignet Pale ale, seaweed mustard	16 ^{ea}
Fruits de mer tartlet Yellowfin tuna, ebi prawn & ocean trout	12 ^{ea}		

ENTREES

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

MAINS

Provençal lumache Pesto rosso, peppers & olives	28	King salmon Cime di rapa, mussels & lemon verbena	53
Italian sausage trottole Hen's yolk, smoked almonds & black pepper	30	Bannockburn chicken Ricotta gnocchi, autumn mushrooms & chestnuts	49
Crab & 'Nduja linguine 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 Velouté of foie gras, gentleman's relish	125
Whole dry aged Aylesbury duck à la Presse Castelfranco, grilled fennel & almonds	180		

GRILL

Aged wagyu cheeseburger Pickles, onion & fries			29
Ranger's Valley Flat iron 280g <i>Grain fed, New England Tablelands, NSW</i>			58
Jack's Creek wagyu tenderloin 220g <i>Grain fed, New England Tablelands, NSW</i>			65
Brooklyn Valley bone in sirloin <i>Gippsland Region, VIC</i>			125
Black Onyx ribeye 800g <i>Grain fed, New England Tablelands, NSW</i>			185
Kidman 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 & gouda	16	Bean salad Cucumber, goat's cheese & shiso	16