

The  
**CHARLES**  
BRASSERIE & BAR

SMALL BITES

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

ENTREES

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

MAINS

<b>Provençal trottole</b> Pesto rosso, peppers & olives	28	<b>King salmon</b> Cime di rapa, mussels & lemon verbena	53
<b>Italian sausage linguini</b> Hen's yolk, smoked almonds & black pepper	30	<b>Bannockburn chicken</b> Ricotta gnocchi, autumn mushrooms & chestnuts	49
<b>Crab &amp; 'Nduja lumache</b> Lobster butter, zucchini & malt	30	<i>Foie gras supplement \$20</i>	

SPECIALTIES

<b>Whole yellowbelly flounder</b> Rice pilaf & morels à la crème	MP	<b>Spatchcock &amp; squab en croûte</b> Velouté of foie gras, gentleman's relish	125
<b>Whole dry aged Aylesbury duck à la Presse</b> Castelfranco, beetroot & salted plum	180		

GRILL

<b>Aged wagyu cheeseburger</b> Pickles, onion & fries			29
<b>Ranger's Valley Flat iron 280g</b> <i>Grain fed, New England Tablelands, NSW</i>			58
<b>Jack's Creek wagyu tenderloin 220g</b> <i>Grain fed, New England Tablelands, NSW</i>			65
<b>Brooklyn Valley bone in sirloin 600g</b> <i>Grass fed, Gippsland Region, VIC</i>			115
<b>Black Onyx ribeye 800g</b> <i>Grain fed, New England Tablelands, NSW</i>			185
<b>Kidman wagyu T-bone</b> <i>Grain fed, South Galway, QLD</i>			23/100g

SIDES

<b>Skin on fries</b>	16	<b>House lettuce</b> Honey vinaigrette	16
<b>Grilled broccolini</b> Anchovy, chilli & gouda	16	<b>Bean salad</b> Cucumber, goat's cheese & shiso	16