

The
CHARLES
GRAND BRASSERIE & BAR

TWO COURSE SET MENU

\$120PP

Sesame seed focaccia Cultured butter

ENTREES

Yellow fin tuna Grapefruit, pistachio & basil

Steak & anchovy tartare Bagna cauda, roasted garlic & crisps

MAINS

King salmon Pil pil, smoked seaweed & lemon

Jacks Creek wagyu tenderloin MBS5+ "Malbec" sauce

SIDES TO SHARE

Skin on fries

House lettuce Honey vinaigrette

Flatbeans Cucumber, goat's cheese & shiso

The
CHARLES
GRAND BRASSERIE & BAR

THREE COURSE SET MENU

\$140PP

Sesame seed focaccia Cultured butter

ENTREES

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

Conchiglie Crab & nduja

Yellow fin tuna Grapefruit, pistachio & basil

Steak & anchovy tartare Bagna cauda, roasted garlic & crisps

MAINS

Provençal casarecce Pesto rosso, peppers & olives

King salmon Pil pil, smoked seaweed & lemon

Bannockburn chicken Ricotta gnocchi, autumn mushrooms & garlic

Jacks Creek wagyu tenderloin MBS5+ "Malbec sauce"

SIDES

House lettuce Honey vinaigrette

Skin on fries

DESSERTS

Tiramisu

Russian honey cake

Apple en Croûte

Triple cream cheese Condiments and crackers