

The CHARLES

BRASSERIE & BAR

BAR MENU

Sesame focaccia <i>Cultured butter</i>	7 ea
Sydney rock oysters <i>House mignonette</i>	7 ea
Blue swimmer crab croquette <i>Smoked roe</i>	12 ea
Fruits de mer tartlet <i>Citrus cream</i>	12 ea
Whipped Tasmanian sea urchin <i>Potato rösti</i>	14 ea
Bluefin tuna <i>Melon, fennel seed, 'Nduja</i>	15 ea
Scallop & abalone beignet <i>Seaweed mustard</i>	16 ea
Gnocchi fritti <i>Pistachio pesto</i>	12
Saucisson Sec <i>Cornichons</i>	18
Winter garden salad <i>Whipped Camembert</i>	25
Yellowfin tuna <i>Grapefruit & basil</i>	32
Prawn & avocado salad <i>Baby gem & lemon</i>	32
The house Caesar salad	28
<i>add roast chicken</i>	6
Foie gras parfait <i>Fig & hazelnut bread</i>	30
Steak and anchovy tartare <i>Crisps</i>	36
Lobster agnolotti al limone <i>Preserved lemon</i>	40
King salmon <i>Smoked seaweed & lemon</i>	49
Bannockburn chicken <i>Autumn mushrooms</i>	49
Brooklyn Valley rump cap 250g <i>Fries</i>	49

PASTA SPECIAL \$28

ADD HOUSE WINE \$35

Crab & 'Nduja linguine

Lobster butter & fermented chilli

Italian sausage trottole

Hen's yolk, smoked almonds & black pepper

Provençal casarecce

Pesto rosso, peppers & olives

SIDES

Skin on fries <i>Aioli</i>	16
Farm leaves <i>Honey vinaigrette</i>	16
Grilled broccolini <i>Anchovy, chilli & gouda</i>	16
Winter leaf salad <i>Persimmon & walnut</i>	18

BAR SPECIALITY

12-6pm

Aged wagyu cheeseburger & fries

add foie gras +15

Choice of house wine, beer or soft drink

\$25

THE CHARLES BAR COCKTAILS \$26

The Charles Signature Martini

Four Pillars Rare Dry gin, Saison 'spring rhubarb' vermouth, orange bitters

Two Sip (Mini Version) – \$13

The Summer Collins

Beefeater gin, rhubarb, raspberry, white chocolate, pink peppercorn, co2

The Lavande

Abolut Elyx vodka, coconut, toasted rice, Australian native tea, lavender

The Flakeys

Havana Club 3yr rum, mango, yuzu, vanilla, hazelnut, corn flakes

The Paloma 'Flotante'

Olmecca Altos blanco tequila, grapefruit sherbet, bitter orange & seasalt foam, soda

The Peanut Old Fashioned

Chivas 12yr whisky, Ardbeg 10yr, peanut butter, black walnut

The Bananapop

Four Roses bourbon, Oscar 697 Rosso, banana paddlepop, cold drip coffee, cacao

*Classics & non-alc options available upon request



WINE SELECTIONS

Sparkling & Champagne

125ML 750ML

NV Veuve D'Argent Blanc de Blancs	65
France	
NV Chandon Blanc de Blancs	18 105
Yarra Valley, VIC	
NV Patrick Piuze 'French Bubbles'	100
Chablis, Burgundy, Fr	
NV Deviation Road 'Altair' – Rosé	100
Adelaide Hills, SA	
NV Moët & Chandon 'Impérial'	30 195
Champagne, Reims, Fr	

White

150ML 375ML 750ML

23 Dead Man Walking – Riesling	16 40 80
Clare Valley, SA	
22 La Guardiense Fiano Sannio – Fiano	60
Campania, Ita	
24 Shaw & Smith – Sauvignon Blanc	19 48 95
Adelaide Hill, SA	
22 Domaine Mosnier – Chardonnay	28 70 140
Petit Chablis, Burgundy, Fr	
21 Joseph Faiveley – Chardonnay	150
Burgundy, Fr	
23 Shadowfax – Chardonnay	23 58 115
Macedon Range, VIC	
23 Mt Difficulty 'Roaring Meg'- Pinot Gris	75
Central Otago, NZ	
24 Other Wine & Co. – Pinot Gris	17 42 85
Adelaide Hill, SA	

Rosé

150ML 375ML 750ML

23 Yangarra – Grenache blend	85
McLaren Vale, SA	
23 M de Minuty – Grenache blend	19 48 95
Provence, Fr	

ASK FOR THE GRAND BRASSERIE
WINE MENU FOR OUR FULL LIST

Red

150ML 375ML 750ML

23 Red Claw – Pinot Noir	20 50 99
Mornington Peninsula, VIC	
23 Saint Damien 'Plan de Dieu' – GSM	18 45 90
Côtes-Du-Rhône Fr	
21 Rockford 'Moppa Spring' – GSM	145
Barossa Valley, SA	
22 Langmeil 'Long Mile' – Shiraz	70
Barossa Valley, SA	
22 Two Hands 'Gnarly Dudes' – Shiraz	20 50 99
Barossa Valley, SA	
23 Moss Wood 'Amy's' – Cab blend	110
Margaret River, WA	
16 Château Bernadotte – Cab blend	24 60 120
Haut-Medoc, Bordeaux, Fr	
22 Terrazas de los Andes – Malbec	21 53 105
Mendoza, Arg	

BEERS & CIDERS

Draught Beer

Kirin Ichiban	14
Heineken	14
Kosciuszko Pale Ale	14
Stone and Wood Pacific Ale	14

Bottled Beer

Fixation Obsession IPA	14
White Rabbit Dark Ale	14
Heaps Normal Quiet XPA 0.5%	11
Heineken 0%	11

Cider

Little Creatures Pipsqueak Apple	13
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