

The CHARLES

BRASSERIE & BAR

SMALL BITES

House focaccia Cultured butter	7 ^{ea}	Blue swimmer crab croquette Smoked roe	12 ^{ea}
Sydney Rock Oyster House mignonette	38/70	Fruits de mer tartlet Bluefin tuna belly, scallop & ocean trout	12 ^{ea}
Gnocchi fritti Pistachio, Petit chevre	12	Whipped Tasmanian sea urchin Deville egg, toasted buckwheat	14 ^{ea}
		Scallop & Abalone beignet Pale ale, seaweed mustard	16 ^{ea}

ENTREES

Winter garden salad Whipped Camembert, quail's egg & hazelnut	26	Chicken liver & foie gras parfait Rhubarb & champagne gelée, fruit loaf	30
Bluefin tuna Citrus, pistachio & basil	34	Steak & anchovy tartare (<i>prepared table-side</i>) Bagna cauda, roasted garlic & crisps	36

PASTAS

Provençal casarecce Pesto rosso, peppers & olives	28	Crab & 'Nduja cavatelli Lobster butter, zucchini & malt	30
Meridith farm goat trottole Rosemary, garlic & truffle	30	Wagyu shortrib agnolotti Chestnut mushrooms, horseradish & walnut	40

MAINS & SPECIALTIES

Murray cod Shaved calamari, consommé of lobster & saffron	65	Spatchcock & squab en croûte Sauce Périgueux, gentleman's relish	135
Bannockburn chicken breast Jerusalem artichoke, foie gras & hazelnut	52	Whole dry aged Aylesbury duck à la Presse Castelfranco, grilled fennel & almond	180
Whole yellowbelly flounder Rice pilaf & morels à la crème	69		

GRILL

Aged wagyu cheeseburger Pickles, onion & fries	29
Kidman wagyu rump cap 260g <i>Grain fed, South Galway, QLD</i>	60
Jack's Creek wagyu tenderloin 250g <i>Grain fed, New England Tablelands, NSW</i>	68
Brooklyn Valley bone in sirloin 600g <i>Grass fed, Gippsland Region, VIC</i>	135
Black market ribeye 800g <i>Grain fed, New England Tablelands, NSW</i>	185
Rangers Valley T-bone <i>Grain fed, New England Tablelands, NSW</i>	210
<i>Roasted foie gras supplement \$20</i>	

SIDES

Skin on fries	16	House salad Honey vinaigrette	16
Grilled broccolini Anchovy, chilli & gouda	16	Winter leaf salad Nashi pear & pickled walnut	18