

The
CHARLES
GRAND BRASSERIE & BAR

DESSERTS

A la carte Desserts

House ice cream 16

2018 Royal Tokaji 'Late Harvest' – Tokaji, Hungary 15

Chruściki 22

Sheeps milk & citrus marmalade

2023 Massolino Moscato d'Asti – Piedmont Ita 16

Apple En Croûte 24

Tiramisu for two 35

Hazelnut, mascarpone, espresso

NV Collefrisio 'Sotto Sopra' – Abruzzo Ita 20

Cheeses 38

Condiments, breads & crackers

Extravagant, Victoria, AUS cow's milk

Haford cheddar, Wales, UK cow's milk

Capony, Mornington Peninsular, AUS goats's milk

Cashel Blue, Tipperary, Ireland, IE cow's milk

NV Quinta do Noval Tawny Port 15

Liquid dessert

Liqueurs

Charles seasonal homemade 'Cello' 12

Les liqueurs de Roulot 'Citron' 25

After dinner cocktails

Espresso Martini 24

Brandy Alexander 24

Cognac

Dudognan Napoleon 15 years 22

Paul Giraud Tres Rare 60 yr 1962 68

Armagnac

Delord 2002 BA 30

Comte de Lamaestre 1967 BA 58

Ask for the full spirits menu for more options

Trolley Selection

Selection of cakes 20 slice

Chocolate, banana & coffee

Passionfruit meringue tart

Earl Grey & grapefruit Charlotte

Truffle honey cake 26 slice/ 200 whole cake

Petit fours 7 each

Mandarin pâte de fruit

Burnt honey & fig petit madeleines

Macaron

Chai, pear & caramel

Petit fours 9 each

Salted coconut Bounty bar

Choux au chocolat

Vanilla & rhubarb Mille-feuille

Maple & pecan canelé

Coffee & Tea

Coffee

Espresso 5
Long black 6
Cappuccino 5.5
Latte 5,5
Flat white 5.5
Affogato 12
+\$8 with liqueur

Organic Artisan Tea by Mayde Tea 7 each

Australian native
Digest
Green sencha, jasmine &
rose
Serenity
Earl Grey
English breakfast

