

# The CHARLES

BRASSERIE & BAR

## SMALL BITES

|                                                               |                  |                                                                            |                  |
|---------------------------------------------------------------|------------------|----------------------------------------------------------------------------|------------------|
| <b>House focaccia</b><br>Cultured butter                      | 7 <sup>ea</sup>  | <b>Fruits de mer tartlet</b><br>Bluefin tuna belly, scallop & ocean trout  | 12 <sup>ea</sup> |
| <b>Sydney Rock Oyster</b><br>House mignonette                 | 42/84            | <b>Whipped Tasmanian sea urchin</b><br>Chickpea panisse, toasted buckwheat | 14 <sup>ea</sup> |
| <b>Gnocchi fritti</b><br>Whipped fetta, green olive & mint    | 13               | <b>Scallop &amp; Abalone beignet</b><br>Pale ale, seaweed mustard          | 16 <sup>ea</sup> |
| <b>Spanner crab &amp; prawn croquette</b><br>Fermented chilli | 12 <sup>ea</sup> |                                                                            |                  |

## ENTREES

|                                                                                       |    |                                                                                                                   |       |
|---------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------------------|-------|
| <b>Winter garden salad</b><br>Truffle Brie, quail's egg & walnut                      | 26 | <b>Pâté en croûte</b><br>Pork, foie gras, prune & hazelnut                                                        | 35    |
| <b>Bluefin tuna</b><br>Blood orange , pistachio & basil                               | 34 | <b>Steak &amp; anchovy tartare</b> ( <i>prepared table side</i> )<br>Traditional condiments, bagna cauda & crisps | 36/54 |
| <b>Chicken liver &amp; foie gras parfait</b><br>Rhubarb & champagne gelée, fruit loaf | 30 |                                                                                                                   |       |

## PASTAS

|                                                                                  |    |                                                                                     |    |
|----------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------|----|
| <b>Provençal pappardelle</b><br>Pesto rosso, red peppers & sheep's milk pecorino | 28 | <b>Blue swimmer crab &amp; 'Nduja trottolo</b><br>Shellfish butter, zucchini & malt | 35 |
| <b>Meridith farm goat cavatelli</b><br>Rosemary, garlic & truffle                | 35 | <b>Scallop agnolotti</b><br>Lobster cream, firefly squid & citrus                   | 40 |

## MAINS & SPECIALTIES

|                                                                                                      |    |                                                                                    |     |
|------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------|-----|
| <b>Ocean trout</b><br>Shaved calamari, consommé of lobster & saffron                                 | 60 | <b>Spatchcock &amp; squab en croûte</b><br>Sauce Périgueux, gentleman's relish     | 135 |
| <b>Yellowbelly flounder</b> ( <i>prepared table-side</i> )<br>Moules marinière, white wine & parsley | MP | <b>Whole dry aged Aylesbury duck à la Presse</b><br>Grilled fennel & smoked almond | 180 |
| <b>Bannockburn chicken breast</b><br>Jerusalem artichoke, oyster mushrooms & hazelnut                | 52 |                                                                                    |     |

## GRILL

|                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| <b>Aged wagyu cheeseburger</b> Pickles, onion & fries                                             | 29  |
| <b>Rangers Valley black market flat iron 280g</b> <i>Grain fed, South Galway, QLD</i>             | 58  |
| <b>Jack's Creek wagyu tenderloin 250g</b> <i>Grain fed, Willow tree, NSW</i>                      | 68  |
| <b>Brooklyn Valley bone in sirloin 650g</b> <i>Grass fed, Gippsland Region, VIC</i>               | 135 |
| <b>Whole rack of dry aged Margra lamb 800g</b> <i>Grass &amp; grain fed, Oberon, NSW</i>          | 165 |
| <b>Rangers Valley black onyx Côte de boeuf 800g</b> <i>Grain fed, New England Tablelands, NSW</i> | 185 |
| <i>Roasted foie gras \$20    Lobster hollandaise \$10    Green sauce \$10</i>                     |     |

## SIDES

|                                                   |    |                                                        |    |
|---------------------------------------------------|----|--------------------------------------------------------|----|
| <b>Skin on fries</b>                              | 16 | <b>House lettuce</b> Honey vinaigrette                 | 16 |
| <b>Grilled broccolini</b> Anchovy, chilli & gouda | 16 | <b>Green pea salad</b> Cucumber, goat's cheese & lemon | 16 |