

The CHARLES

BRASSERIE & BAR

BAR MENU

Sesame focaccia <i>Cultured butter</i>	7 ea
Sydney Rock oyster <i>House mignonette</i>	7 ea
Spanner crab & prawn croquette <i>Salmon roe</i>	12 ea
Fruits de mer tartlet <i>Citrus cream</i>	12 ea
Whipped sea urchin <i>Chickpea panisse</i>	14 ea
Scallop & abalone beignet <i>Seaweed mustard</i>	16 ea
Gnocchi fritti <i>Whipped feta, green olive</i>	13
Saucisson Sec <i>Cornichons</i>	18
Spring garden salad <i>Truffle brie, walnut</i>	26
Bluefin tuna <i>Citrus & basil</i>	34
The house Caesar salad <i>add roast chicken</i>	28 6
Chicken & foie gras terrine <i>Warm brioche</i>	30
Foie gras parfait <i>Fig & hazelnut bread</i>	30
Pâté en croûte <i>Pork, duck & hazelnuts</i>	35
Steak & anchovy tartare <i>Crisps</i>	36
Scallop agnolotti <i>Lobster cream</i>	40
John Dory <i>Broad beans & lemon</i>	49
Bannockburn chicken <i>Artichokes & tarragon</i>	49
Riverine rump cap MB2+ 250g <i>Bagna cauda, herbs & fries</i>	49

PASTA SPECIAL \$28

ADD HOUSE WINE \$35

Crab & 'Nduja trottole
Lobster butter & fermented chilli

Lamb ragù cavatelli
Rosemary, garlic & truffle

Provençal pappardelle
Pesto rosso, roasted peppers & Sicilian olives

SIDES

Skin-on fries <i>Aioli</i>	16
House lettuce <i>Honey vinaigrette</i>	16
Grilled broccolini <i>Anchovy, chilli & gouda</i>	16
Green pea salad <i>Goat's cheese & lemon</i>	16

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 Fleur de Lune

Barsol pisco, watermelon, chamomile, gentian, clarified condensed milk

The Paloma Flotante

Olmecca Altos blanco tequila, grapefruit sherbet, yuzu foam, soda

The Flakeys

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

The Peanut Old Fashioned

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

*Classics & non-alc options available upon request



Groups of 8 or more will incur a 10% service charge (Monday-Saturday). Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.

WINE SELECTIONS

Sparkling & Champagne

125ML 750ML

NV Veuve d'Argent Blanc de Blancs		70
France		
NV Chandon Blanc de Blancs	18	105
Yarra Valley, VIC		
NV Deviation Road 'Altair' – Rosé		100
Adelaide Hills, SA		
NV Moët & Chandon 'Impérial'	30	195
Champagne, Reims, Fr		
NV Moët & Chandon 'Impérial' – Rosé		225
Champagne, Reims, Fr		

White

150ML 375ML 750ML

24 Dead Man Walking – Riesling	16	40	80
Clare Valley, SA			
23 Marco De Bartoli 'Lucido' – Catarratto			140
Sicily, Ita			
24 Shaw & Smith – Sauvignon Blanc	19	48	95
Adelaide Hill, SA			
22 Domaine Mosnier – Chardonnay	28	70	140
Petit Chablis, Burgundy, Fr			
23 Oregeau 'En Chenin' – Chenin Blanc			150
Anjou, Loire Valley, Fr			
23 Shadowfax – Chardonnay	23	58	115
Macedon Range, VIC			
23 Mt Difficulty 'Roaring Meg' – Pinot Gris			75
Central Otago, NZ			
24 Kooyong 'Beurrot' – Pinot Gris	20	50	100
Mornington Peninsula, VIC			

Rosé

150ML 375ML 750ML

24 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

21 Uva Non Grata – Gamay			75
Beaujolais, Fr			
23 Red Claw – Pinot Noir	20	50	99
Mornington Peninsula, VIC			
23 Delas 'Saint Esprit' – Syrah/Grenache	16	40	80
Côtes-Du-Rhône Fr			
21 Rockford 'Moppa Spring' – GSM			145
Barossa Valley, SA			
22 John Duval 'Concilio' – Shiraz	19	48	90
Barossa Valley, SA			
23 Moss Wood 'Amy's' – Cab blend	22	55	110
Margaret River, WA			
22 Mojo – Cabernet Sauvignon			60
Coonawarra, SA			
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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