

The
CHARLES
GRAND BRASSERIE & BAR

DESSERTS

A la carte Desserts

House Ice Cream 16

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

Baked Gelaska 22

Blood orange, torched meringue

2023 Massolino Moscato d'Asti – Piedmont Ita 16

Le Grand Soufflé 34

Pistachio & cherry

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

Tiramisu for two 35

Espresso, Marsala

NV Collefrisio 'Sotto Sopra' – Abruzzo Ita 20

Cheese Service 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

Russian honey cake
Pistachio & blackcurrant tart
Mixed berry marble cake
Citrus cheesecake

Petit fours 7 each

Sour peach ring
Pineapple madeleine
Toasted vanilla bonbon
Macaron

Petit fours 9 each

Salted coconut Bounty bar
Choux au chocolat
Caramel & hazelnut Battenberg
Coconut & white rum 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

