

# 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  | 14 <sup>ea</sup> |
| <b>Sydney Rock oysters</b><br>House mignonette                 | 42/84            | <b>Whipped Tasmanian sea urchin</b><br>Chickpea panisse, toasted buckwheat | 15 <sup>ea</sup> |
| <b>Gnocchi fritti</b><br>Whipped feta, 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>Smoked salmon roe | 13 <sup>ea</sup> |                                                                            |                  |

## ENTREES

|                                                                                       |    |                                                                                                         |       |
|---------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------------------------|-------|
| <b>Spring garden salad</b><br>Camembert, quail's egg & walnut                         | 26 | <b>Chicken &amp; foie gras terrine</b><br>Vinaigrette of leeks & hazelnuts, duck fat toast              | 32    |
| <b>Bluefin tuna</b><br>Blood orange, pistachio & basil                                | 34 | <b>Pâté en croûte</b><br>Pork & duck farci, fig & hazelnut                                              | 36    |
| <b>Chicken liver &amp; foie gras parfait</b><br>Rhubarb & champagne gelée, fruit loaf | 32 | <b>Steak &amp; anchovy tartare</b> (prepared tableside)<br>Traditional condiments, bagna cauda & crisps | 37/55 |

## PASTAS

|                                                                               |    |                                                                                     |    |
|-------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------|----|
| <b>Provençal trottole</b><br>Pesto rosso, red peppers & sheep's milk pecorino | 34 | <b>Blue swimmer crab &amp; 'Nduja pappardelle</b><br>Tomato butter, zucchini & malt | 35 |
| <b>Lamb ragù cavatelli</b><br>Rosemary, sugar snaps & mint                    | 35 | <b>Goat's cheese agnolotti</b><br>Lobster butter, saffron & broad beans             | 40 |

## MAINS & SPECIALTIES

|                                                                                            |    |                                                                                    |     |
|--------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------|-----|
| <b>Ocean trout</b><br>Shaved calamari, asparagus & citrus                                  | 60 | <b>Spatchcock &amp; squab en croûte</b><br>Sauce Périgueux & gentleman's relish    | 145 |
| <b>Yellowbelly flounder</b> (prepared tableside)<br>Moules marinière, white wine & parsley | MP | <b>Whole dry-aged Aylesbury duck à la Presse</b><br>Grilled fennel & smoked almond | 185 |
| <b>Bannockburn chicken breast</b><br>Globe artichoke, broad beans & tarragon               | 52 |                                                                                    |     |

## GRILL

|                                                                               |        |
|-------------------------------------------------------------------------------|--------|
| <b>Aged wagyu cheeseburger</b> Pickles, onion & fries                         | 29     |
| <b>Kidman wagyu Denver steak 250g</b> Grain fed, Northern rivers, QLD         | 59     |
| <b>Jack's Creek wagyu tenderloin 250g</b> Grain fed, Willow Tree, NSW         | 69     |
| <b>Brooklyn Valley bone-in sirloin 650g</b> Grass fed, Gippsland Region, VIC  | 140    |
| <b>Whole rack of dry-aged Margra lamb 800g</b> Grass & grain fed, Oberon, NSW | 75/150 |
| <b>Kidman wagyu Côte de boeuf 800g</b> Grain fed, Northern Rivers, QLD        | 190    |

Roasted foie gras \$20   Lobster hollandaise \$10   Green sauce \$10

## 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 |