

*The*  
**CHARLES**  
BRASSERIE & BAR

**TWO COURSE SHARE MENU**

**\$120pp**

**Sesame seed focaccia** Cultured butter

**ENTREES**

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**Spring garden salad** Camembert, quail's egg & walnut

**Bluefin tuna** Blood orange, pistachio & herbs

**Steak & anchovy tartare** Bagna cauda, roasted garlic & crisps

**MAINS**

**Provençal pappardelle** Pesto rosso, peppers & sheep's milk pecorino

**John Dory** Broad beans, turnip & horseradish

**Wagyu chuck tail flap** Sauce bordelaise

**SIDES**

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**House lettuce** Honey vinaigrette

**Skin on fries**

**Vegetarian options available upon request**

*The*  
**CHARLES**  
BRASSERIE & BAR

**THREE COURSE SHARE MENU**

**\$140pp**

**Sesame seed focaccia** Cultured butter

**ENTREES**

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**Spring garden salad** Camembert, quail's egg & walnut

**Bluefin tuna** Blood orange, pistachio & herbs |

**Steak & anchovy tartare** Bagna cauda, roasted garlic & crisps

**MAINS**

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**Provençal pappardelle** Pesto rosso, peppers & sheep's milk pecorino

**John Dory** Broad beans, turnip & horseradish

**Wagyu chuck tail flap** "Malbec sauce"

**SIDES**

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**House lettuce** Honey vinaigrette

**Skin on fries**

**DESSERTS**

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**Tiramisu**

**Russian honey cake**

**Triple cream cheese** Condiments and crackers