

The
CHARLES
BRASSERIE & BAR

GROUP SET MENU

2 COURSE \$120PP

Sesame seed focaccia Cultured butter

ENTREES (INDIVIDUAL CHOICE OF)

Spring garden salad Camembert, quail's egg & walnut

Cavatelli Crab meat & nduja

Bluefin tuna Blood orange, pistachio & herbs

Steak & anchovy tartare Bagna cauda, roasted garlic & crisps

MAINS (INDIVIDUAL CHOICE OF)

Provençal trottole Pesto rosso, peppers & sheep's milk pecorino

John Dory Burnt tomato, basil & lobster oil

Bannockburn chicken Globe artichoke, broad beans & tarragon

Jacks Creek wagyu tenderloin MBS5+ "Malbec sauce"

SIDES TO SHARE

House lettuce Honey vinaigrette

Skin on fries

ADD DESSERT COURSE + \$20PP

Tiramisu

Honey cake

Baked Gelaska

Triple cream cheese Condiments & crackers