

The CHARLES

BRASSERIE & BAR

BAR MENU

Sesame focaccia <i>Cultured butter</i>	7 ea
Sydney Rock oysters <i>House mignonette</i>	7 ea
Spanner crab & prawn croquette <i>Salmon roe</i>	13 ea
Fruits de mer tartlet <i>Citrus cream</i>	14 ea
Whipped sea urchin <i>Chickpea panisse</i>	15 ea
Scallop & abalone beignet <i>Seaweed mustard</i>	16 ea
Gnocchi fritti <i>Whipped feta, green olive</i>	14
Saucisson Sec <i>Cornichons</i>	18
Summer garden salad <i>Camembert & walnut</i>	26
Kingfish crudo <i>Stone fruit, citrus & fig leaf</i>	34
The house Caesar salad	28
<i>add roast chicken</i>	6
Chicken & foie gras terrine <i>Duck fat toast</i>	32
Foie gras parfait <i>Fig & hazelnut bread</i>	32
Pâté en croûte <i>Pork, duck & black garlic</i>	36
Steak & anchovy tartare <i>Crisps</i>	37/55
Goat's cheese agnolotti <i>Lobster cream</i>	40
John Dory <i>Burnt tomato & basil</i>	49
Bannockburn chicken <i>Artichokes & tarragon</i>	52
Riverine rump cap MB2+ 250g	49
<i>Bagna cauda, herbs & fries</i>	

PASTA SPECIAL \$28

ADD HOUSE WINE +\$7

Crab & 'Nduja lumache

Lobster butter & fermented chilli

Provençal lamb ragù cavatelli

Roasted peppers & taggiasche olives

Summer vegetable trottole

Sugar snaps, basil pesto & ricotta salata

SIDES

Skin-on fries <i>Aioli</i>	16
House lettuce <i>Honey vinaigrette</i>	16
Grilled broccolini <i>Anchovy, chilli & gouda</i>	16
Tomato salad <i>Nectartine & goat's cheese</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 Strawberry Cooler

Four Roses bourbon, strawberry, mint, orange blossom, lemon

The Watermelon Crush

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

The Sunrise Float

Orendain blanco tequila, Marionette creme de cassis, sunrise lime, yuzu foam, ginger beer

The CocoBana

Havana Club 3yr rum, Manzanilla sherry, banana, toasted coconut, lime

The Peanut and Choco Negroni

Beefeater gin, Campari, Dolin Rouge, peanut & cocoa butter

Classics & non-alc. options available upon request

WINE SELECTIONS

Sparkling & Champagne

	GLS	BTL
NV Chandon Blanc de Blancs France	17	105
NV Moët & Chandon 'Impérial' Champagne, Reims, France	30	195
NV Veuve d'Argent Blanc de Blancs France	70	
NV Deviation Road 'Altair' – Rosé Adelaide Hills, SA	100	
NV NV Moët & Chandon 'Impérial' – Rosé Champagne, Reims, France	225	

Whites

	GLS	CRF	BTL
24 Dead Man Walking – Riesling Clare Valley, SA	17	42	85
24 Shaw & Smith – Sauvignon Blanc Adelaide Hill, SA	20	50	100
22 Domaine Mosnier – Chardonnay Petit Chablis, Burgundy, France	29	72	150
24 Freycinet 'Louis Vineyard' – Chardonnay East Coast, TAS	21	53	105
24 Kooyong 'Beurrot' – Pinot Gris Mornington Peninsula, VIC	20	50	100
24 Mesh – Riesling Eden Valley, SA			90
23 Mt. Difficulty 'Roaring Meg' – Pinot Gris Central Otago, NZ			80
24 Other Wine & Co – Pinot Gris Adelaide Hills, SA			85
24 Domaine Berthier 'L'instant' – Sauv Blanc Loire Valley, France			100
24 Ten Minutes by Tractor '10X' – Chardonnay Mornington Peninsula, VIC			110
24 Jim Barry – Assyrtiko Clare Valley, SA			95

Rosé

	GLS	CRF	BTL
24 M de Minuty – Grenache blend Provence, Fr	20	50	100
23 Triennes – Grenache blend Méditerranée, France			70
24 Yangarra – Grenache blend McLaren Vale, SA			85

Reds

	GLS	CRF	BTL
23 Red Claw – Pinot Noir Mornington Peninsula, VIC	21	53	105
22 Famille Perrin 'Reserve' – GSM Côtes-Du-Rhône, Rhône Valley, France	19	48	95
22 John Duval 'Concilio' – Shiraz Barossa Valley, SA	20	50	100
23 Château Teyssier Pezat – Cab blend Bordeaux Superieur, Bordeaux, Fr	21	53	105
22 Terrazas de los Andes – Malbec Mendoza, Argentina	21	53	105
23 Uva Non Grata – Gamay Beaujolais, France			75
23 Swinging Bridge 'M.AW' – Pinot Noir Orange, NSW			95
22 E. Guigal – GSM Côtes-du-Rhône, France			95
23 Delas 'Saint Esprit' – Syrah Côtes-du-Rhône, France			80
22 Langmeil 'Long Mile' – Shiraz Barossa Valley, SA			75
22 Mojo – Cabernet Sauvignon Coonawarra, SA			65

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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CURIOUS FOR MORE?

ASK TO SEE THE FULL BRASSERIE WINE LIST

