

# The CHARLES

BRASSERIE & BAR

## SMALL BITES

|                                                                |              |                                                                            |             |
|----------------------------------------------------------------|--------------|----------------------------------------------------------------------------|-------------|
| <b>House focaccia</b><br>Cultured butter                       | <b>7ea</b>   | <b>Fruits de mer tartlet</b><br>Tuna belly, scallop & ocean trout          | <b>14ea</b> |
| <b>Sydney Rock oysters</b><br>House mignonette                 | <b>42/84</b> | <b>Whipped Tasmanian sea urchin</b><br>Chickpea panisse, toasted buckwheat | <b>15ea</b> |
| <b>Gnocchi fritti</b><br>Whipped feta, green olive & mint      | <b>14</b>    | <b>Scallop &amp; abalone beignet</b><br>Pale ale, seaweed mustard          | <b>16ea</b> |
| <b>Spanner crab &amp; prawn croquette</b><br>Smoked salmon roe | <b>13ea</b>  | <b>Piel de sapo melon</b><br>San Daniele prosciutto, candied fennel        | <b>14ea</b> |

## ENTREES

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

## PASTAS

|                                                                               |           |                                                                                 |           |
|-------------------------------------------------------------------------------|-----------|---------------------------------------------------------------------------------|-----------|
| <b>Summer vegetable trottole</b><br>Sugar snaps, basil pesto & ricotta salata | <b>34</b> | <b>Blue swimmer crab &amp; 'Nduja lumache</b><br>Tomato butter, zucchini & malt | <b>35</b> |
| <b>Provençal lamb cavatelli</b><br>Confit tomato, peppers & olives            | <b>35</b> | <b>Goat's cheese agnolotti</b><br>Lobster butter, saffron & basil               | <b>40</b> |

## MAINS & SPECIALTIES

|                                                                               |           |                                                                                    |            |
|-------------------------------------------------------------------------------|-----------|------------------------------------------------------------------------------------|------------|
| <b>Southern calamari</b><br>Sauce vierge, fingerlime & lobster cream          | <b>48</b> | <b>Spatchcock &amp; squab en croûte</b><br>Sauce Périgueux & gentleman's relish    | <b>145</b> |
| <b>Ocean trout</b><br>Shaved zucchini flower, asparagus & citrus              | <b>60</b> | <b>Whole dry-aged Aylesbury duck à la Presse</b><br>Grilled fennel & smoked almond | <b>185</b> |
| <b>Bannockburn chicken breast</b><br>Artichoke, chestnut mushrooms & tarragon | <b>52</b> |                                                                                    |            |

## GRILL

|                                                                               |               |
|-------------------------------------------------------------------------------|---------------|
| <b>Aged wagyu cheeseburger</b> Pickles, onion & fries                         | <b>29</b>     |
| <b>Stockyard full blood Denver steak 250g</b> Grain fed, Jondaryan, QLD       | <b>60</b>     |
| <b>Jack's Creek wagyu tenderloin 250g</b> Grain fed, Willow Tree, NSW         | <b>70</b>     |
| <b>Brooklyn Valley bone-in sirloin 650g</b> Grass fed, Gippsland Region, VIC  | <b>145</b>    |
| <b>Whole rack of dry-aged Margra lamb 800g</b> Grass & grain fed, Oberon, NSW | <b>80/160</b> |
| <b>Kidman wagyu Côte de boeuf 800g</b> Grain fed, Northern Rivers, QLD        | <b>200</b>    |

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

## SIDES

|                                                   |           |                                                        |           |
|---------------------------------------------------|-----------|--------------------------------------------------------|-----------|
| <b>Skin-on fries</b>                              | <b>16</b> | <b>House lettuce</b> Honey vinaigrette                 | <b>16</b> |
| <b>Grilled broccolini</b> Anchovy, chilli & Gouda | <b>16</b> | <b>Tomato salad</b> Stone fruit, goat's cheese & basil | <b>16</b> |