

The
CHARLES
BRASSERIE & BAR

GROUP SET MENU

2 COURSE \$120PP

Sesame seed focaccia Cultured butter

ENTREES (INDIVIDUAL CHOICE OF)

Summer garden salad Camembert, quail's egg & walnut

Lumache Blue swimmer crab & nduja

Kingfish Stone fruit, pistachio & basil

Steak & anchovy tartare Bagna cauda, roasted garlic & crisps

MAINS (INDIVIDUAL CHOICE OF)

Summer vegetable trottole Sugar snaps, basil pesto & ricotta salata

John Dory Burnt tomato, basil & lobster oil

Bannockburn chicken Artichoke, chestnut mushrooms & tarragon

Jacks Creek wagyu tenderloin MBS5+ "Malbec sauce"

SIDES TO SHARE

House lettuce Honey vinaigrette

Skin on fries

ADD DESSERT COURSE + \$20PP

Mango & macadamia cassata

Gingerbread Russian honey cake

House ice cream

Triple cream cheese Condiments & crackers

The
CHARLES
BRASSERIE & BAR

SHARED GROUP MENU

DESIGNED FOR THE TABLE

2 COURSE \$120PP

Sesame seed focaccia Cultured butter

ENTRÉES

Summer garden salad Camembert, quail's egg & walnut

Kingfish crudo Stone fruit, pistachio & basil

Steak & anchovy tartare Bagna cauda, roasted garlic & crisps

MAINS

Summer vegetable trottole Sugar snaps, basil pesto & ricotta salata

Grilled ocean trout Shaved zucchini & lemon

Wagyu chuck tail flap "Malbec sauce"

SIDES

House lettuce Honey vinaigrette

Skin on fries

ADD DESSERT COURSE + \$20PP

Gingerbread Russian honey cake

House ice cream

Triple cream cheese Condiments & crackers