

# The CHARLES

BRASSERIE & BAR

## BAR MENU

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

*Sugar snaps, basil pesto & ricotta salata*

## SIDES

<b>Skin-on fries</b> <i>Aioli</i>	16
<b>House lettuce</b> <i>Honey vinaigrette</i>	16
<b>Grilled broccolini</b> <i>Anchovy, chilli &amp; gouda</i>	16
<b>Tomato salad</b> <i>Nectartine &amp; 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

While we strive to meet dietary needs, we cannot guarantee a allergen-free kitchen & food.

A 10% service charge is applied to all tables of 8+ guests and 10% pricing surcharge applies on public holidays.

## WINE SELECTIONS

### Sparkling & Champagne

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

### Whites

	GLS	CRF	BTL
<b>24 Dead Man Walking – Riesling</b> Clare Valley, SA	17	42	85
<b>25 Shaw &amp; Smith – Sauvignon Blanc</b> Adelaide Hill, SA	20	50	100
<b>22 Domaine Mosnier – Chardonnay</b> Petit Chablis, Burgundy, France	29	72	150
<b>24 Freycinet 'Louis Vineyard' – Chardonnay</b> East Coast, TAS	21	53	105
<b>24 Kooyong 'Beurrot' – Pinot Gris</b> Mornington Peninsula, VIC	20	50	100
<b>24 Mesh - Riesling</b> Eden Valley, SA			90
<b>23 Mt. Difficulty 'Roaring Meg' – Pinot Gris</b> Central Otago, NZ			80
<b>24 Other Wine &amp; Co – Pinot Gris</b> Adelaide Hills, SA			85
<b>24 Domaine Berthier 'L'instant' – Sauv Blanc</b> Loire Valley, France			100
<b>24 Ten Minutes by Tractor '10X' – Chardonnay</b> Mornington Peninsula, VIC			110
<b>24 Jim Barry - Assyrtiko</b> Clare Valley, SA			95

### Rosé

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

### Reds

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

## BEERS & CIDERS

### Draught Beer

<b>Moretti</b>	14
<b>Heineken</b>	14
<b>Kosciuszko Pale Ale</b>	14
<b>Stone and Wood Pacific Ale</b>	14

### Bottled Beer

<b>Fixation Obsession IPA</b>	14
<b>White Rabbit Dark Ale</b>	14
<b>Heaps Normal Quiet XPA 0.5%</b>	11
<b>Heineken 0%</b>	11

### Cider

<b>Little Creatures Pipsqueak Apple</b>	13
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CURIOUS FOR MORE?

ASK TO SEE THE FULL BRASSERIE WINE LIST

