

*The*  
**CHARLES**  
GRAND BRASSERIE & BAR

DESSERTS

## A la carte Desserts

### House ice cream 16

*2018 Royal Tokaji 'Late Harvest' – Tokaji, Hungary 15*

### Mango & macadamia cassata 26

Mango, vanilla, macadamia  
*2023 Vietti Moscato – Piedmont Ita 16*

### Le grande soufflé 34

Plum & honey  
*NV Collefrisio 'Sotto Sopra' – Abruzzo Ita 20*

### Cheeses 38

Condiments, breads & crackers

**Extravagant, Victoria, AUS** cow's milk

**Bluestone Blue, Victoria, AUS** cow's milk

**Tete de Moine, Switzerland** cow's milk

*NV Quinta do Noval Tawny Port 15*

## Liquid dessert

### Liqueurs

*Les liqueurs de Roulot 'Citron' 25*

### After dinner cocktails

Espresso Martini 24

Brandy Alexander 24

### Cognac

Dudognan Napoleon 15 years 22

Paul Giraud Tres Rare 60 yr 1962 68

### Armagnac

Delord 2002 BA 30

Comte de Lamaestre 1967 BA 58

Ask for the full spirits menu for more options

# Trolley Selection

## **Selection of cakes 20 slice**

Russian honey cake  
Mocha roulade  
Summer fruits pavlova

## **Petit fours 7 each**

Sour peach rings  
Chocolate cherry financier  
Salted coconut bounty bar  
Peach & verbena bon bon

## **Petit fours 9 each**

Macaron  
Choux au chocolat  
Chocolate, peanut & caramel cookie  
Rum & raisin canelé

## Coffee & Tea

### Coffee

Espresso 5  
Long black 6  
Cappuccino 5.5  
Latte 5,5  
Flat white 5.5  
Affogato 12  
+\$8 with liqueur

### Organic Artisan Tea by Mayde Tea 7 each

Australian native  
Digest  
Green sencha, jasmine &  
rose  
Serenity  
Earl Grey  
English breakfast

