

The CHARLES

BRASSERIE & BAR

BAR MENU

Sesame focaccia <i>Cultured butter</i>	7.5 ea
Sydney Rock oysters <i>House mignonette</i>	40/80
Smoked octopus gilda <i>White anchovy, olive</i>	11
Spanner crab croquette <i>Lobster cream</i>	16
Fruits de mer tartlet <i>Citrus vinaigrette</i>	15
Scallop & abalone beignet <i>Seaweed mustard</i>	17
Gnocchi fritti <i>Whipped feta, green olive</i>	15
Saucisson Sec <i>Cornichons</i>	18
Autumn garden salad <i>Camembert & walnut</i>	30
Tuna crudo <i>Queen garnet plum, citrus & chilli</i>	34
The house niçoise salad	30
Chicken, speck & foie gras terrine	37
Duck liver parfait <i>Fig & hazelnut bread</i>	34
Pâté en croûte <i>Pork, duck & black garlic</i>	36
Steak & anchovy tartare <i>Crisps</i>	39/55
Stuffed rigatoni <i>Lobster & crab butter</i>	44
Ocean trout <i>Burnt tomato & basil</i>	49
Bannockburn chicken breast <i>"Caesar salad"</i>	40
Riverine rump cap MB4+ 250g	54
<i>Bagna cauda, herbs & fries</i>	

PASTA SPECIAL \$29

ADD HOUSE WINE +\$7

Malt handkerchiefs

Almond pesto, aged parmesan, hen's yolk

Mussel & 'Nduja linguini

Tomato butter, zucchini & espelette

Smoked Toulouse sausage conchiglie

Calvo nero, broccoli, gouda & chilli

SIDES

Skin-on fries <i>Aioli</i>	16
House lettuce <i>Honey vinaigrette</i>	16
Broccolini <i>Stracciatella, hot honey & hazelnut</i>	16
Tomato salad <i>Strawberries & goat's cheese</i>	16

BAR SPECIALITY

12-6pm

Aged wagyu cheeseburger & fries

make it a double +12

add foie gras +15

Choice of house wine, beer or soft drink

\$28

THE CHARLES BAR COCKTAILS \$26

The Charles Signature Martini

Four Pillars Rare Dry gin, Saison 'White Flowers' 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	19	105
NV Moët & Chandon 'Impérial' Champagne, Reims, France	36	230
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		280

Whites

	GLS	CRF	BTL
25 Dead Man Walking – Riesling Clare Valley, SA	17	42	85
25 Shaw & Smith – Sauvignon Blanc Adelaide Hill, SA	20	50	100
23 Louis et Catherine Poitout – Chardonnay Petit Chablis, Burgundy, France	31	78	155
24 Château de La Chaize – Chardonnay Beaujolais, France	24	60	120
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
23 Daniel Crochet – Sauv Blanc Sancerre, France			160
24 Ten Minutes by Tractor '10X' – Chardonnay Mornington Peninsula, VIC			110

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 Bernadotte – Cab blend Bordeaux Superieur, Bordeaux, Fr	20	50	100
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

Moretti	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

