

The
CHARLES
BRASSERIE & BAR

GROUP SET MENU

2 COURSE \$120PP

Freshly shucked Sydney Rock Oysters + 45/90

Sesame seed focaccia Cultured butter

ENTREES (INDIVIDUAL CHOICE OF)

Autumn garden salad Camembert, quail's egg & walnut

Lumache Blue swimmer crab & nduja

Yellowfin tuna Plum, pistachio & fennel pollen

Steak & anchovy tartare Bagna cauda, roasted garlic & crisps

MAINS (INDIVIDUAL CHOICE OF)

Autumn vegetable cavatelli Sugar snaps, basil pesto & aged pecorino

Ocean trout Burnt tomato, basil & lobster oil

Bannockburn chicken Creamed potato, sauce forestière

Jacks Creek wagyu tenderloin MBS5+ "Malbec sauce"

SIDES TO SHARE

House lettuce Honey vinaigrette

Skin on fries

ADD DESSERT COURSE + \$15PP

Napoleon Roasted figs, sheep's yogurt

Russian honey cake

House ice cream

Triple cream cheese Condiments & crackers