

The CHARLES

BRASSERIE & BAR

SMALL BITES

House focaccia Cultured butter	7.5ea	Fruits de mer tartlet Yellow fin tuna, scampi & ocean trout	15ea
Sydney Rock oysters House mignonette	40/80	Marinated razor clams Fried sourdough, garlic, parsley & bone marrow	18ea
Gnocchi fritti Whipped feta, green olive & mint	15	Scallop & abalone beignet Pale ale, seaweed mustard	17ea
Blue swimmer crab croquette Salmon roe, lobster cream & finger lime	16ea	Cloth aged wagyu salami Sugar plum, candied fennel & spices	12ea

ENTREES

Autumn garden salad Camembert, quail's egg & walnut	32	Chicken, speck & foie gras terrine Vinaigrette of leeks & hazelnut, duck fat toast	37
Yellowfin tuna crudo Plum, pistachio & fennel pollen	34	Game bird pâté en croûte Guinea fowl, pigeon, duck & black garlic	38
Duck liver & foie gras parfait Pickled peach, sour cherries & fruit loaf	35	Steak & anchovy tartare (prepared tableside) Traditional condiments, bagna cauda & crisps	39/58

PASTAS

Malt handkerchiefs Almond pesto, aged parmesan, hen's yolk	36	Mussel & 'Nduja linguini Tomato, zucchini, garlic & espelette	38
Smoked Toulouse sausage cavatelli Cavolo nero, goat's milk gouda & chilli	38	Stuffed lumaconi Prawn, lobster & crab butter	44

MAINS & SPECIALTIES

Calamari Smoked bone marrow, hazelnut & rosemary	54	Spatchcock & squab pithivier Sweetbreads, gentleman's relish & truffle	150
Ocean trout "Bouillabaisse" Shellfish ragù, confit tomato & saffron	58	Whole dry-aged Aylesbury duck à la Presse Grilled fennel & smoked almonds	190
Bannockburn chicken breast Creamed potato, sauce forestière	54		

GRILL

Aged wagyu cheeseburger Pickles, onion & fries	32
Chauvel wagyu rump cap MBS6-7 250g Citrus fed, Southern downs, QLD	62
Riverine premium beef tenderloin MBS2+ 250g Grain fed, Willow Tree, NSW	70
Brooklyn valley bone-in sirloin 650g Grass fed, Gippsland Region, VIC	145
Whole rack of dry-aged Marga lamb 800g Grass & grain fed, Oberon, NSW	80/160
Stockyard full blood angus Côte de boeuf MBS4+ 800g Grain fed, Jondaryan, QLD	200

Roasted foie gras \$20 Lobster hollandaise \$10 Green sauce \$10

SIDES

Skin-on fries	16	Velvet lettuce House vinaigrette	16
Broccolini Stracciatella, hot honey & hazelnut	16	Tomato salad Strawberries, goat's cheese & basil	16

While we strive to meet dietary needs, we cannot guarantee allergan-free kitchen & food. A surcharge of 15% applies on public holidays.