

# The CHARLES

BRASSERIE & BAR

## BAR MENU

|                                                       |        |
|-------------------------------------------------------|--------|
| Sesame focaccia <i>Cultured butter</i>                | 7.5 ea |
| Sydney Rock oysters <i>House mignonette</i>           | 40/80  |
| Paleta ibérico de Bellota <i>Chickpea pannise</i>     | 12     |
| Spanner crab croquette <i>Lobster cream</i>           | 16     |
| Fruits de mer tartlet <i>Citrus &amp; chilli</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     |
| Winter garden salad <i>Camembert &amp; walnut</i>     | 30     |
| Bluefin tuna crudo <i>Plum, pistachio &amp; basil</i> | 34     |
| The house niçoise salad                               | 30     |
| Chicken, speck & foie gras terrine                    | 37     |
| Foie gras parfait <i>Fig &amp; hazelnut bread</i>     | 34     |
| Pâté en croûte <i>Pork, duck &amp; black garlic</i>   | 36     |
| Steak & anchovy tartare <i>Crisps</i>                 | 39/55  |
| Stuffed lumaconi <i>Lobster &amp; crab butter</i>     | 44     |
| Ocean trout <i>Burnt tomato &amp; basil</i>           | 49     |
| Bannockburn chicken breast <i>"Caesar salad"</i>      | 40     |
| Riverine rump cap MB4+ 250g                           | 54     |
| <i>Bagna cauda, herbs &amp; fries</i>                 |        |

### PASTA SPECIAL \$29

ADD HOUSE WINE +\$7

#### Malt handkerchiefs

*Winter mushrooms, 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 &amp; hazelnut</i> | 16 |
| Winter greens <i>Green goddess &amp; 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 |
|-------------------------------------------------------------------------------|-----|-----|
| <b>NV Chandon Blanc de Blancs</b><br>Yarra Valley, VIC                        | 19  | 105 |
| <b>NV Moët &amp; Chandon 'Impérial'</b><br>Champagne, Reims, France           | 36  | 230 |
| <b>NV Veuve d'Argent Blanc de Blancs</b><br>France                            | 70  |     |
| <b>NV Deviation Road 'Altair' – Rosé</b><br>Adelaide Hills, SA                | 100 |     |
| <b>NV NV Moët &amp; Chandon 'Impérial' – Rosé</b><br>Champagne, Reims, France | 280 |     |

### Whites

|                                                                                      | GLS | CRF | BTL |
|--------------------------------------------------------------------------------------|-----|-----|-----|
| <b>25 Dead Man Walking – Riesling</b><br>Clare Valley, SA                            | 17  | 42  | 85  |
| <b>25 Shaw &amp; Smith – Sauvignon Blanc</b><br>Adelaide Hill, SA                    | 20  | 50  | 100 |
| <b>23 Louis et Catherine Poitout – Chardonnay</b><br>Petit Chablis, Burgundy, France | 31  | 78  | 155 |
| <b>23 Château de La Chaize- Chardonnay</b><br>Beaujolais, Fr                         | 24  | 60  | 120 |
| <b>25 The Other Wine co – Pinot Gris</b><br>Adelaide Hills, SA                       | 18  | 43  | 85  |
| <b>24 Mesh - Riesling</b><br>Eden Valley, SA                                         |     |     | 90  |
| <b>23 Mt. Difficulty 'Roaring Meg' – Pinot Gris</b><br>Central Otago, NZ             |     |     | 80  |
| <b>24 Kooyong 'Beurrot'- Pinot Gris</b><br>Mornington Peninsula, VIC                 |     |     | 100 |
| <b>23 Daniel Crochet – Sauv Blanc</b><br>Sancerre, France                            |     |     | 160 |
| <b>24 Ten Minutes by Tractor '10X' – Chardonnay</b><br>Mornington Peninsula, VIC     |     |     | 110 |

### Rosé

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

### Reds

|                                                                              | GLS | CRF | BTL |
|------------------------------------------------------------------------------|-----|-----|-----|
| <b>23 Red Claw – Pinot Noir</b><br>Mornington Peninsula, VIC                 | 21  | 53  | 105 |
| <b>20 Domaine Rostaing 'Le Vassal'- GSM</b><br>Languedoc, France             | 26  | 65  | 135 |
| <b>23 John Duval 'Concilio' – Shiraz</b><br>Barossa Valley, SA               | 20  | 50  | 100 |
| <b>23 Terrazas de los Andes – Malbec</b><br>Mendoza, Arg                     | 21  | 53  | 105 |
| <b>23 Château Bernadotte – Cab blend</b><br>Bordeaux Superieur, Bordeaux, Fr | 20  | 50  | 100 |
| <b>23 Uva Non Grata – Gamay</b><br>Beaujolais, France                        |     |     | 75  |
| <b>23 Swinging Bridge 'M.A.W' – Pinot Noir</b><br>Orange, NSW                |     |     | 95  |
| <b>22 E. Guigal - GSM</b><br>Côtes-du-Rhône, FRance                          |     |     | 95  |
| <b>23 Delas 'Saint Esprit' – Syrah</b><br>Côtes-du-Rhône, FRance             |     |     | 80  |
| <b>22 Langmeil 'Long Mile' – Shiraz</b><br>Barossa Valley, SA                |     |     | 75  |
| <b>22 Mojo – Cabernet Sauvignon</b><br>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 |
|-----------------------------------------|----|

CURIOUS FOR MORE?

ASK TO SEE THE FULL BRASSERIE WINE LIST

