

The
CHARLES
BRASSERIE & BAR

BAR MENU

Loulou wheat sourdough <i>Cultured butter</i>	7.5ea
Sydney Rock oysters <i>House mignonette (A)</i>	40/80
Jamón ibérico <i>Chickpea panisse, N'duja & lemon</i>	12ea
Blue swimmer crab croquette <i>Saffron cream (l)</i>	16ea
Fruits de mer tartlet <i>Citrus & chilli (M)</i>	15ea
Scallop & abalone beignet <i>Seaweed mustard (M)</i>	17ea
Marinated razor clams <i>Fried sourdough, beef fat (l)</i>	18ea
Gnocchi fritti <i>Whipped feta, green olive & mint</i>	15
Saucisson Sec <i>Cornichons</i>	18
Winter garden salad <i>Camembert & walnut</i>	32
Bluefin tuna crudo <i>Citrus, pistachio & fennel pollen (A)</i>	34
The house niçoise salad	30
Chicken, speck & foie gras terrine	35
Duck liver parfait <i>Pickled cherries, fruit loaf</i>	34
Pâté en croûte <i>Pork, duck & black garlic mustard</i>	36
Steak & anchovy tartare <i>Crisps (l)</i>	39/58
Stuffed lumaconi <i>Lobster, saffron & buttered crab (l)</i>	44
Grilled calamari <i>Smoked bone marrow, hazelnuts (A)</i>	39
Caesar Salad <i>Bannockburn chicken breast</i>	40
Steak Frites <i>Bavette 220g, Westholme Wagyu</i>	45

CHARLES SPECIALS \$29
ADD HOUSE WINE +\$7

Malt handkerchiefs

Winter mushrooms, parmesan, hen's yolk

Octopus & 'Nduja linguini (A)

Tomato butter, zucchini & espelette

Market fish (A)

Red pepper vinaigrette, citrus & fine herbs

SIDES

Skin-on fries <i>Aioli</i>	16
House lettuce <i>Honey vinaigrette</i>	16
Winter greens <i>Green goddess & goat's cheese</i>	16
Potato salad <i>Smoked crème fraîche, speck</i>	16
Broccolini <i>Stracciatella, hot honey & hazelnut</i>	16

BAR SIGNATURE

12 – 6pm

Aged Wagyu Cheeseburger & Fries
Choice of house wine, beer or soft drink

\$28

make it a double +12

add foie gras +15

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 Crème 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 Yarra Valley, VIC	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
23 Château de La Chaize- Chardonnay Beaujolais, Fr	24	60	120
25 The Other Wine co – Pinot Gris Adelaide Hills, SA	18	43	85
24 Mesh - Riesling Eden Valley, SA			90
23 Mt. Difficulty 'Roaring Meg' – Pinot Gris Central Otago, NZ			80
24 Kooyong 'Beurrot'- Pinot Gris Mornington Peninsula, VIC			100
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
20 Domaine Rostaing 'Le Vassal'- GSM Languedoc, France	26	65	135
23 John Duval 'Concilio' – Shiraz Barossa Valley, SA	20	50	100
23 Terrazas de los Andes – Malbec Mendoza, Arg	21	53	105
23 Château Bernadotte – Cab blend Bordeaux Superieur, Bordeaux, Fr	20	50	100
23 Uva Non Grata – Gamay Beaujolais, France			75
23 Swinging Bridge 'M.A.W' – 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