

# The CHARLES

BRASSERIE & BAR

## SMALL BITES

<b>Loulou wheat sourdough</b> Cultured butter	7.5ea	<b>Fruits de mer tartlet</b> (M) Bluefin tuna, ocean trout & prawn	15ea
<b>Sydney Rock Oysters</b> (A) House vinaigrette	40/80	<b>Scallop &amp; abalone beignet</b> (M) Pale ale, seaweed mustard	17ea
<b>Gnocchi fritti</b> Whipped feta, green olive & mint	15	<b>Marinated razor clams</b> (I) Fried sourdough, garlic, parsley & bone marrow	18ea
<b>Blue swimmer crab croquette</b> (I) Salmon roe, saffron cream & finger lime	16ea	<b>Jamón ibérico</b> Chickpea panisse, N'duja & lemon	12ea

## ENTREES

<b>Winter garden salad</b> Camembert, quail's egg & walnut	32	<b>Chicken liver parfait</b> Pickled peaches, fruit loaf	35
<b>Bluefin tuna crudo</b> (A) Citrus, pistachio & fennel pollen	34	<b>Steak &amp; anchovy tartare (prepared tableside)</b> (I) <b>39/58</b> Traditional condiments, bagna cauda & crisps	
<b>Riso al salto</b> (A) Marron, shellfish butter & N'duja	40	<b>Fremantle octopus</b> (A) Red pepper vinaigrette, citrus & fine herbs	36
<b>Stuffed lumaconi</b> (I) Lobster, saffron & buttered crab	44	<b>Oxtail agnolotti</b> Foie gras soup, horseradish & red wine	38

## MAINS & SPECIALTIES

<b>Hawksburry river calamari</b> (A) Smoked bone marrow, hazelnut & rosemary	54	<b>Crumbed Margra lamb chops</b> Salmoriglio, white anchovy & garlic	75
<b>Ocean trout "Bouillabaisse"</b> (A) Shellfish ragù, confit tomato & saffron	56	<b>Wagyu beef &amp; foie gras en croûte</b> Mushroom duxelles, sauce Périgueux	160
<b>Bannockburn chicken breast</b> Creamed potato, chestnut mushrooms & truffle	54	<b>Whole dry-aged Aylesbury duck à la Presse</b> Lentils du puy, dates & hazelnuts	190

## GRILL

<b>Aged wagyu cheeseburger</b> Pickles, onion & fries	35
<b>Fillet of coral trout</b> 250g, Escabeche vinaigrette (A)	82
<b>Rump cap</b> 250g, Westholme Wagyu MBS6-7, QLD	62
<b>Tenderloin</b> 250g, Riverine MBS2+, NSW	70
<b>Scotch fillet</b> 300g, Pastrurelands MBS2+, NSW	79
<b>Bone-in sirloin</b> 650g, Brooklyn Valley MBS3+, VIC	145
<b>Rib eye</b> 800g, Stockyard, Angus MBS4+, QLD	200

## SIDES & SAUCES

<b>Skin-on fries</b>	16	<b>Green sauce</b>	8
<b>House lettuce</b> Lemon thyme vinaigrette	16	<b>Brown butter bearnaise</b>	8
<b>Winter greens</b> Green goddess & goat's cheese	16	<b>Horseradish crème fraîche</b>	8
<b>Potato salad</b> Smoked crème fraîche, speck	16	<b>Roasted foie gras</b>	15
<b>Broccolini</b> Stracciatella, hot honey & hazelnut	16		

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