

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 Feta, green olive & mint	15	Scallop & abalone beignet Pale ale, seaweed mustard	17ea
Blue swimmer crab croquette Salmon roe, lobster cream & finger lime	16ea	Paleta Iberico de Bellota Chickpea panisse, whipped N'duja	12ea

ENTREES

Winter garden salad Camembert, quail's egg & walnut	32	Chicken, speck & foie gras terrine Vinaigrette of leeks & hazelnut, duck fat toast	37
Bluefin 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 Winter mushrooms, parmesan, hen's yolk	36	Mussel & 'Nduja linguini Tomato, zucchini, garlic & espelette	38
Smoked Toulouse sausage conchiglie Cavolo nero, broccolini & goat's milk gouda	38	Stuffed rigatoni Prawn, lobster & crab butter	44

MAINS & SPECIALTIES

Calamari Smoked bone marrow, hazelnut & rosemary	54	Market fish (to share between two) Horseradish, watercress & lemon	MP
Ocean trout "Bouillabaisse" Shellfish ragù, confit tomato & saffron	58	Spatchcock, foie gras & squab pithivier Sweetbreads, confit legs & gentleman's relish	150
Bannockburn chicken breast Creamed potato, chestnut mushrooms & truffle	54	Whole dry-aged Aylesbury duck à la Presse Lentils du puy, dates & hazelnuts	190

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	Winter greens Green goddess & goat's cheese	16

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