

# The CHARLES

BRASSERIE & BAR

## SMALL BITES

<b>House focaccia</b> Cultured butter	7.5ea	<b>Fruits de mer tartlet</b> Yellow fin tuna, scampi & ocean trout	15ea
<b>Sydney Rock oysters</b> House mignonette	40/80	<b>Marinated razor clams</b> Fried sourdough, garlic, parsley & bone marrow	18ea
<b>Gnocchi fritti</b> Feta, green olive & mint	15	<b>Scallop &amp; abalone beignet</b> Pale ale, seaweed mustard	17ea
<b>Blue swimmer crab croquette</b> Salmon roe, lobster cream & finger lime	16ea	<b>Paleta Iberico de Bellota</b> Chickpea panisse, whipped N'duja	12ea

## ENTREES

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

## PASTAS

<b>Malt handkerchiefs</b> Winter mushrooms, parmesan, hen's yolk	36	<b>Mussel &amp; 'Nduja linguini</b> Tomato, zucchini, garlic & espelette	38
<b>Smoked Toulouse sausage conchiglie</b> Cavolo nero, broccolini & goat's milk gouda	38	<b>Stuffed lumache</b> Prawn, lobster & crab butter	44

## MAINS & SPECIALTIES

<b>Calamari</b> Smoked bone marrow, hazelnut & rosemary	54	<b>Market fish (to share between two)</b> Horseradish, watercress & lemon	MP
<b>Ocean trout "Bouillabaisse"</b> Shellfish ragù, confit tomato & saffron	58	<b>Spatchcock, foie gras &amp; squab pithivier</b> Sweetbreads, confit legs & gentleman's relish	150
<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	32
<b>Chauvel wagyu rump cap MBS6-7 250g</b> Citrus fed, Southern downs, QLD	62
<b>Riverine premium beef tenderloin MBS2+ 250g</b> Grain fed, Willow Tree, NSW	70
<b>Brooklyn valley bone-in sirloin 650g</b> Grass fed, Gippsland Region, VIC	145
<b>Whole rack of dry-aged Marga lamb 800g</b> Grass & grain fed, Oberon, NSW	80/160
<b>Stockyard full blood angus Côte de boeuf MBS4+ 800g</b> Grain fed, Jondaryan, QLD	200

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

## SIDES

<b>Skin-on fries</b>	16	<b>Velvet lettuce</b> House vinaigrette	16
<b>Broccolini</b> Stracciatella, hot honey & hazelnut	16	<b>Winter greens</b> 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.