

The
CHARLES
BRASSERIE & BAR

SMALL BITES

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

ENTREES

Winter garden salad Goat's cheese, quail's egg & shaved walnut	32	Chicken liver parfait Pickled peaches, fruit loaf	35
Bluefin tuna crudo (A) Globe artichoke à la barigoule, pickled lemon	34	Steak & anchovy tartare (prepared tableside) (I) 39/58 Traditional condiments, bagna cauda & crisps	
Tiger prawn risotto (A) Riso al salto, lobster butter & N'duja	38	Fremantle octopus (A) Red pepper viniagrette, citrus & fine herbs	36
Stuffed lumaconi (I) Saffron, buttered crab & basil	44	Shortrib agnolotti Foie gras velouté, truffle & red wine	38

MAINS & SPECIALTIES

Hawksburry river calamari (A) Smoked bone marrow, hazelnut & rosemary	54	Crumbed Margra lamb chops Salmoriglio, white anchovy & garlic	75
Ocean trout "Bouillabaisse" (A) Shellfish ragù, confit tomato & saffron	56	Wagyu beef & foie gras en croûte Gentleman's relish, sauce Périgieux	160
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	35
Fillet of coral trout 250g, Vinaigrette of saffron & Chardonnay (A)	82
Rump cap 250g, Westholme Wagyu MBS6-7, QLD	62
Tenderloin 250g, Riverine MBS2+, NSW	70
Scotch fillet 350g, Pastrurelands MBS2+, NSW	85
Bone-in sirloin 650g, Brooklyn Valley MBS3+, VIC	145
Rib eye 800g, Kidman premium wagyu MBS2-3+, QLD	200

SIDES & SAUCES

Skin-on fries	16	Green sauce	8
House lettuce Lemon thyme vinaigrette	16	Bearnaise sauce	8
Winter greens Green goddess & goat's cheese	16	Horseradish crème fraîche	8
Potato salad Crème fraîche, speck & mustard	16	Roasted foie gras	15
Broccolini 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.