

The CHARLES

BRASSERIE & BAR

BAR MENU

Loulou wheat sourdough	Cultured butter	8ea
Sydney Rock oysters	House mignonette (A)	45/90
Smoked octopus gilda	White anchovy, guindillas	10ea
Crab croquette	Salmon roe & fingerlime (I)	16ea
Fruits de mer tartlet	Citrus & chilli (M)	16ea
Scallop & abalone beignet	Seaweed mustard (M)	17ea
Marinated razor clams	Fried sourdough, beef fat (I)	18ea
Gnocchi fritti	Camembert & aleppo pepper	16
Shaved salami cotto	Cornichons	18
Spring garden salad	Goat's cheese & walnut	34
Bluefin tuna crudo	Artichoke à la Barigoule (A)	35
The house niçoise salad	(A)	30
Chicke liver parfait	Pickled cherries, fruit loaf	34
Pâté en croûte	Pork, prune & pistachio	30
Steak & anchovy tartare	Crisps (I)	39/58
Grilled chorizo	Red peppers & fennel	34
Grilled calamari	Lobster butter & broccoli leaf (A)	39
Scallop agnolotti	Lemon & basil (I)	42
Ocean trout	Shellfish ragù & saffron (A)	48
Bannockburn chicken breast	"caesar salad"	39
Flat iron steak	220g, Brooklyn valley MBS+2, fries	48
Scotch fillet	350g, Pasturelands MBS+2, fries	85

CHARLES SPECIALS \$30

ADD HOUSE WINE +\$7

- Spring green lumache** (A)
Peas, sugar snaps & goats curd
- Blue swimmer crab & 'Nduja linguini** (A)
Lobster butter, zucchini & espelette
- Smoked sausage cavatelli** (A)
Broccoli, aged parmesan & chili

SIDES

Skin-on fries	Aioli	16
House lettuce	Lemon thyme vinaigrette	16
Spring peas	Green olive & goat's cheese	16
Cherry tomatoes	White anchovies & basil	16
Broccolini	Stracciatella, hot honey & hazelnut	16

BAR SIGNATURE

12 – 6pm

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

\$29

make it a double +12
add foie gras +15

THE CHARLES BAR COCKTAILS \$26

Pineapple and kaffir lime margarita
Tequila, pineapple purée, pineapple juice,
kaffir lime, chilli salt

Wildberry and lemon myrtle martini
Lemon myrtle-infused vodka, wildberry purée,
berry liqueur, lemon juice

Earl grey breakfast martini
Earl grey-infused gin, marmalade, triple sec,
lemon juice

Gingerbread Moscow mule
Vodka, house-made ginger beer, yuzu,
gingerbread foam

Rockmelon sour
Rum, melon liqueur, rockmelon juice,
lime juice, coconut cream, egg white

Peanut old fashioned
Scotch whisky, peanut syrup, chocolate bitters



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	120	
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
24 In Dream – Chardonnay Yarra Valley, VIC	18	43	85
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
25 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
21 Ashbrook Estate – Cab blend Margaret River, WA	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
24 Langmeil 'Long Mile' – Shiraz Barossa Valley, SA			75
22 Mojo – Cabernet Sauvignon Coonawarra, SA			65

BEERS & CIDERS

Draught Beer

Hahn Super Dry 3.5	14
Heineken	14
Stone and Wood Pacific Ale	14
Guinness (570 ml)	19

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