

The
CHARLES
BRASSERIE & BAR

SMALL BITES

Loulou wheat sourdough Cultured butter	8ea	Fruits de mer tartlet (M) Bluefin tuna, ocean trout & sea urchin	16ea
Sydney Rock Oysters (A) House vinaigrette	45/90	Blue swimmer crab croquette (I) Salmon roe & finger lime	16ea
Gnocchi fritti Truffle'd Camembert, aleppo pepper	16	Scallop & abalone beignet (M) Pale ale, seaweed mustard	17ea
Fried Gordal olives N'duja & stracciatella	12	Marinated razor clams (I) Fried sourdough, garlic, parsley & bone marrow	18ea

ENTREES

Spring garden salad Goat's cheese, quail's egg & shaved walnut	34	Blue swimmer crab risotto (I) "Riso al salto" Tomato butter & N'duja	45
Bluefin tuna crudo (A) Artichoke à la barigoule	35	Fremantle octopus (A) Eggplant, green tomato & lemon	40
Chicken liver parfait Blood orange, pickled cherries & fruit loaf	36	Scallop agnolotti (A) Riesling, basil & lemon	42
Steak & anchovy tartare (prepared tableside) (I) 39/58 Traditional condiments, bagna cauda & crisps	39/58	Grilled chorizo Red pepper vinaigrette, fennel & fine herbs	34

MAINS & SPECIALTIES

Hawksburry river calamari (A) Lobster butter, broccoli leaf & garlic	54	Margra lamb Barsnley chop Herb crusted, mint jelly	85
Ocean trout "Bouillabaisse" (A) Shellfish ragù, confit tomato & saffron	58	Beef & foie gras en croûte Gentleman's relish, Sauce Périgieux	180
Bannockburn chicken breast Mash potato, Petits pois à la française & morels	56	Whole dry-aged Aylesbury duck à la Presse Lentils du puy, dates & hazelnuts	195

GRILL

Aged wagyu cheeseburger Pickles, onion & fries	35
Fillet of John dory 250g, Cafe de Paris, chopped mussels (A)	72
Chuck tail flap 250g, Kidman premium wagyu MBS4-5, QLD	65
Tenderloin 250g, Riverine MBS2+, NSW	75
Scotch fillet 350g, Pastrurelands MBS2+, NSW	85
Bone-in sirloin 650g, Brooklyn Valley MBS3+, VIC	150
Rib eye 800g, Westholme wagyu MBS2-3+, QLD	220

SIDES & SAUCES

Skin-on fries	16	Green sauce	8
House lettuce Lemon thyme vinaigrette	16	Bearnaise sauce	8
Spring peas Sicilian olives, goat's cheese & mint	16	Horseradish crème fraîche	8
Cherry tomatoes White anchovies & basil	16	Bone marrow & parsley butter	8
Broccolini Stracciatella, hot honey & hazelnut	16	Roasted foie gras	15

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