

The
CHARLES
BRASSERIE & BAR

GROUP SET MENU

2 COURSE \$120PP

Freshly shucked Sydney Rock Oysters + 45/90 (A)

Loulou bakery wheat sourdough Cultured butter

ENTREES (INDIVIDUAL CHOICE OF)

Spring garden salad Camembert, quail's egg & walnut

Cavatelli Blue swimmer crab & nduja (A)

Bluefin tuna Artichoke & fennel pollen (A)

Steak & anchovy tartare Bagna cauda, roasted garlic & crisps (I)

MAINS (INDIVIDUAL CHOICE OF)

Lumache Peas, sugar snaps & goat's curd

Market fish Red pepper vinaigrette, fine herbs & citrus (A)

Bannockburn chicken Creamed potato, petits pois

Jacks Creek wagyu tenderloin MBS5+ "Malbec sauce"

SIDES TO SHARE

House lettuce Lemon & thyme vinaigrette

Skin on fries

ADD DESSERT COURSE + \$15PP

Baba au rhum Banana ice cream

Russian honey cake

House ice cream

Triple cream cheese Condiments & crackers