

The
CHARLES
BRASSERIE & BAR

SHARED GROUP MENU

DESIGNED FOR THE TABLE

\$125PP

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

Loulou bakery wheat sourdough Cultured butter

ENTRÉES

Chicken liver parfait Pickled peaches, fruit loaf

Bluefin tuna Artichoke & fennel pollen (A)

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

MAINS

Lumache Peas, sugar snaps & goat's curd

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

Brooklyn valley bone-in sirloin "Malbec sauce"

SIDES

House lettuce Lemon & thyme vinaigrette

Skin on fries

ADD DESSERT COURSE + \$15PP

Russian honey cake

Baba au rhum Banana ice cream

Triple cream cheese Condiments & crackers