

The
CHARLES
BRASSERIE & BAR

FOURTH BIRTHDAY DINNER

\$150 Per Person

ON-ARRIVAL

Drink on arrival

Fruit de mer tartlet (A)

1ST COURSE

Kingfish crudo N25 Caviar, verjus & ginger

2ND COURSE

Lobster & scallop agnolotti Sauce Perigueux (A)

3RD COURSE

Dry-aged Aylesbury duck à la presse

Duck neck & confit leg, green lentils, hazelnuts & date

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House lettuce

Skin-on fries

DESSERTS

Warm chocolate sabayon tart Crème fraîche ice cream

The Charles birthday cake

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WINE PAIRINGS

SOMMELIER SELECTION

\$110

2022 Tyrrell's Wines 'Vat 1' Semillon

Hunter Valley, NSW

2023 Tapanappa 'Tiers' Chardonnay

Adelaide Hills, SA

2024 Tolpuddle Pinot Noir

Coal River Valley, Tasmania

NV Chambers Rosewood 'Grand Muscat'

Rutherglen, VIC

PRESTIGE SELECTION

\$180

2023 Pascal Cotat 'Les Monts Damnés' Sauvignon Blanc

Sancerre AOC, Loire Valley, France

2020 Gérard Duplessis 'Montmains' Chardonnay

1er Cru Chablis, Montmains AOC, Burgundy, France

2020 François Lumpp 'Crausot' Pinot Noir

1er Cru, Givry, Côte Chalonnaise AOC, Burgundy, France

2019 Marchesi Antinori 'Vin Santo del Chianti Classico'

Vin Santo del Chianti DOC, Tuscany, Italy