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
Roasted king prawn *Garlic & parsley* (A) 16ea
Gnocchi fritti *Camembert & aleppo pepper* 16
Shaved salami cotto *Cornichons* 18
Spring garden salad *Stracciatella & walnut* 34
Yellowfin tuna crudo *Verjus & citrus* (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
Bbq calamari *Lobster butter & broccoli leaf* (A) 39
Scallop agnolotti *Sauce caviar & chervil* (I) 42
Ocean trout *Ratatouille, zucchini flower farci* (A) 48
Bannockburn chicken breast *"caesar salad"* 39
Flat iron steak *250g, Brooklyn valley MBS+2, fries* 48
Scotch fillet *350g, Pasturelands MBS+2, fries* 85

CHARLES PASTA 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, Crème Fraîche & chili

SIDES

Skin-on fries *Aioli* 16
House lettuce *Honey vinaigrette* 16
Spring peas *Green olive & goat's cheese* 16
Cherry tomatoes *Yellow nectarine & basil* 16
Grilled broccolini *Hazelnuts, anchovy dressing* 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 $26.5

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

1938

While we strive to meet dietary needs, we cannot guarantee a allergen-free kitchen & food.
A 10% service charge is applied to all tables of 8+ guests and 15% surcharge applies on public holidays.

WINE SELECTIONS

Sparkling & Champagne

		GLS	BTL
NV	Chandon Blanc de Blancs Yarra Valley, VIC	19	105
NV	Moët & Chandon 'Impérial' Champagne, Reims, France	37	234
NV	Veuve d'Argent Blanc de Blancs France		72
NV	Deviation Road 'Altair' – Rosé Adelaide Hills, SA		122
NV	NV Moët & Chandon 'Impérial' – Rosé Champagne, Reims, France		285

Whites

		GLS	CRF	BTL
25	Dead Man Walking – Riesling Clare Valley, SA	18	43	86
25	Shaw & Smith – Sauvignon Blanc Adelaide Hill, SA	21	51	102
23	Louis et Catherine Poitout – Chardonnay Petit Chablis, Burgundy, France	32	79	158
25	Kumeu River 'Village' - Chardonnay Kumeu, NZ	18	45	90
24	Fiegl Villa Dugo – Pinot Gris Friuli, ITA	19	46	92
25	Mesh - Riesling Eden Valley, SA			92
24	Mt. Difficulty 'Roaring Meg' – Pinot Gris Central Otago, NZ			81
24	Kooyong 'Beurrot'- Pinot Gris Mornington Peninsula, VIC			102
23	Château Fontoy – Semillon Blend Sancerre, France			91
25	Ten Minutes by Tractor '10X' – Chardonnay Mornington Peninsula, VIC			112

Rosé

		GLS	CRF	BTL
24	M de Minuty – Grenache blend Provence, Fr	21	51	102
23	Triennes – Grenache blend Méditérranée, France			71
24	Yangarra - Grenache blend McLaren Vale, SA			86

Reds

		GLS	CRF	BTL
25	Catalina Sounds – Pinot Noir Marlborough, NZ	20	53	106
25	Turon 'Woodside Vineyard' – Gamay Adelaide Hills, SA	28	70	140
23	John Duval 'Concilio' – Shiraz Barossa Valley, SA	21	51	102
23	Terrazas de los Andes – Malbec Mendoza, Arg	22	54	108
21	Ashbrook Estate – Cab blend Margaret River, WA	21	51	102
23	Uva Non Grata – Gamay Beaujolais, France			76
25	Swinging Bridge 'M.A.W' – Pinot Noir Orange, NSW			100
22	E. Guigal - GSM Côtes-du-Rhône, France			96
23	Delas 'Saint Esprit' - Syrah Côtes-du-Rhône, France			81
24	Langmeil 'Long Mile' - Shiraz Barossa Valley, SA			76
22	Mojo – Cabernet Sauvignon Coonawarra, SA			67

BEERS & CIDERS

Draught Beer

Hahn Super Dry 3.5	14.5
Heineken	14.5
Stone and Wood Pacific Ale	14.5
Guinness (570 ml)	19.5

Bottled Beer

Fixation Obsession IPA	14.5
White Rabbit Dark Ale	14.5
Heaps Normal Quiet XPA 0.5%	11.5
Heineken 0%	11.5

Cider

Little Creatures Pipsqueak Apple	13.5

CURIOUS FOR MORE?
ASK TO SEE THE FULL BRASSERIE WINE LIST

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