

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



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
24 In Dream – Chardonnay Yarra Valley, VIC	19	44	88
25 The Other Wine co – Pinot Gris Adelaide Hills, SA	19	44	88
24 Mesh – Riesling Eden Valley, SA			92
23 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 Méditerranée, France			71
24 Yangarra – Grenache blend McLaren Vale, SA			86

Reds

	GLS	CRF	BTL
23 Red Claw – Pinot Noir Mornington Peninsula, VIC	22	54	108
20 Domaine Rostaing 'Le Vassal'- GSM Languedoc, France	27	66	132
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
23 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
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CURIOUS FOR MORE?

ASK TO SEE THE FULL BRASSERIE WINE LIST