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)*

Yellowfin tuna Verjus & citrus vinaigrette *(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 Pineapple ice cream,thyme chantilly, rum

Russian honey cake

House ice cream

Triple cream cheese Condiments & crackers

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.