The CHARLES
BRASSERIE & BAR

# AFTERNOON TEA

## SAVOURY

Smoked salmon & herb quiche *(A)*
Warm gougères, goat's cheese
Vanilla waffles, crème fraîche & roe

## DESSERT TROLLEY

**Choice of one**
Pernik spiced honey cake
Chestnut & rum bûche de Noël
Coconut & mango cheesecake tart
Guinness, coffee cream & blackberry

**Choice of one**
Pandoro canelé
Black Forest madeleine

**Choice of one**
Gingerbread chocolate bar
Snowball macaron

## COFFEE & TEA

**ALL TYPES OF COFFEES AVAILABLE**

**ORGANIC ARTISAN TEA BY MAYDE TEA**
Australian Native, Digest, Green Sencha infused with Jasmine & Rose, Serenity, Earl Grey, English Breakfast

@thecharles.sydney

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 10% pricing surcharge applies on public holidays

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# AFTERNOON TEA BEVERAGES

Optional

## CHAMPAGNE & SPARKLING

**NV Chandon 'Blanc de Blancs'** 20
Yarra-Valley, ViC, Australia

**NV idée Fixe 'Blanc de Blancs'** 27
Margaret River, WA, Australia

**NV Moët & Chandon Imperial** 37
Reims, Champagne, France

## DESSERT WINE BY THE GLASS

**2023 Royal Tokaji 'Late Harvest'** 18
Tokaji, Hungary

**2024 Vietti Moscato d'Asti** 12
Piedmont, Italy

## COCKTAILS

**Pineapple and kaffir lime margarita** 26.5
Tequila, pineapple purée, pineapple juice, kaffir lime, chilli salt

**Wildberry and lemon myrtle martini** 26.5
Lemon myrtle-infused vodka, wildberry purée, berry liqueur, lemon

**Earl grey breakfast martini** 26.5
Earl grey-infused gin, marmalade, triple sec, lemon juice

**Gingerbread Moscow mule** 26.5
Vodka, house-made ginger beer, yuzu, gingerbread foam

**Rockmelon sour** 26.5
Rum, melon liqueur, rockmelon, lime, coconut cream, egg white

**Peanut old fashioned** 26.5
Scotch whisky, peanut syrup, chocolate bitters