

the CHARLES

DINING ROOM

3 Course À La Carte 79 | 5 Course Tasting 85 | 7 Course Tasting 105

A La Carte

Sourdough | Butter | gfo

1st

The Charles Appetisers | Chefs Selection of Small Bites | vo | gfo

Smoked Trout | Sushi Rice | Sumac | Bois Boudran | Nori | df | gf

Cucumber Scroll | Batlow Apple | Cheese | Dill | Lemon Juice | gf | nfo | vo | dfo

Peach | Prosciutto | Honey | Micro Herbs | Pistachio | Almond | gf | dfo

Charred Five Spiced Quail | Pearl Couscous | Chorizo | Roasted Garlic | gfo | nf | df

2nd

Riverina Beef | Beetroot | Braised Shallots | Pommes Pave | Red Wine Jus | nf | gf | lfo

Junee Lamb | Couscous | Burnt Cauliflower Puree | Black Garlic Gel | Jus | nf | gf

Barramundi | Pumpkin Puree | Seed Crumb | Beurre Noiselle Grand Noir | nf | gf | lfo

Pork Belly | Sweet Potato Mousseline | Sweet Potato Crisp | Cabbage | Jus | gf

Duck Breast | Carrot Condiment | Asian Greens | Croquet | gfo | nf

3rd

Fig Leaf Panna Cotta | Almond | Honey | Sorbet | Coconut Coulis | Tulie | gfo | nfo

Or

White Chocolate Semifreddo | Malt Crumb | Blueberry Espuma | Raspberry | nf | gfo

Please inform our staff of any food allergies or special dietary requirements

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DINING ROOM

5 Course Tasting \$85

60ml Local Pairing 49 | 90ml Local Pairing 59
60ml Iconic Pairing 69 | 90ml Iconic Pairing 79

Sourdough | Butter

The Charles Appetisers | Chefs Selection of Small Bites

2022 Gilbert Chardonnay | Mudgee NSW

Grant Burge Dry Sparkling | Barossa Valley SA

Smoked Trout | Sushi Rice | Sumac | Bois Boudran | Nori

2022 Nericon Pinot Grigio | Griffith NSW

2021 Days of Rosé | Barossa Valley SA

Barramundi | Pumpkin Puree | Seed Crum | Beurre Noisette Grand Noir

2022 Mino & Co Pinot Noir | Griffith NSW

2021 Johansen Pinot Noir | Tumbarumba NSW

June Lamb | Couscous | Burnt Cauliflower Puree | Black Garlic Gel | Jus

2022 Ballinaclesh Jack Cabernet Sauvignon | Hilltops NSW

2018 Rymill Classic Cabernet Sauvignon | Coonawarra SA

Fig Leaf Panna Cotta | Almond | Honey | Sorbet | Coconut Coulis | Tulie

2022 Forty-Four Moscato | Griffith NSW

De Bortoli Noble One Botrytis Semillon | Riverina NSW

Or

White Chocolate Semifreddo | Malt Crumb | Blueberry Espuma | Raspberry

Brewers Droop Tawny | Griffith NSW

De Bortoli Noble One Botrytis Semillon | Riverina NSW

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DINING ROOM

7 Course Tasting \$105

60ml Local Pairing 59 | 90ml Local Pairing 69
60ml Iconic Pairing 79 | 90ml Iconic Pairing 99

Sourdough | Butter

The Charles Appetisers | Chefs Selection of Small Bites

2022 Gilbert Chardonnay | Mudgee NSW

Grant Burge Dry Sparkling | Barossa Valley SA

Smoked Trout | Sushi Rice | Sumac | Bois Boudran | Nori

2022 Nericon Pinot Grigio | Griffith NSW

2021 Days of Rosé | Barossa Valley SA

Pork Belly | Sweet Potato Mousseline | Sweet Potato Crisp | Cabbage | Jus

2023 Nick O'Leary Riesling | Tumbarumba NSW

2021 Grant Burge Sauvignon Blanc | Barossa Valley SA

Barramundi | Pumpkin Puree | Seed Crum | Beurre Noisette Grand Noir

2022 Mino & Co Pinot Noir | Griffith NSW

2021 Johansen Pinot Noir | Tumbarumba NSW

June Lamb | Couscous | Burnt Cauliflower Puree | Black Garlic Gel | Jus

2022 Ballinacash Jack Cabernet Sauvignon | Hilltops NSW

2018 Rymill Classic Cabernet Sauvignon | Coonawarra SA

Riverina Beef | Beetroot | Braised Shallots | Pommes Pave | Red Wine Jus

2019 Bobbie Burns Shiraz | Rutherglen VIC

2018 Giant Steps Harry's Monster | Yarra Valley VIC

Fig Leaf Panna Cotta | Almond | Honey | Sorbet | Coconut Coulis | Tulie

2022 Forty-Four Moscato | Griffith NSW

De Bortoli Noble One Botrytis Semillon | Riverina NSW

Or

White Chocolate Semifreddo | Malt Crumb | Blueberry Espuma | Raspberry

De Bortoli Noble One Botrytis Semillon | Riverina NSW

De Bortoli Noble One Botrytis Semillon | Riverina NSW

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DINING ROOM

5 Course Plant Based Tasting \$85

60ml Local Pairing 49 | 90ml Local Pairing 59
60ml Iconic Pairing 69 | 90ml Iconic Pairing 79

Sourdough | Wollundry Grove Olive Oil

The Charles Appetisers | Chefs Selection of Plant Based Bites

2022 Nericon Pinot Grigio | Griffith NSW

2021 Days of Rosé | Barossa Valley SA

Sticky Rice | Sumac | Nori | Micro Herbs | Bois Boudran

2020 Nericon Pinot Noir | Griffith NSW

2021 Johansen Pinot Noir | Tumbarumba NSW

Charred Cauliflower | Fried Seasonal Mushrooms | Asian Greens | Capers | Olive Oil

2022 Ballinaclash Jack Cabernet Sauvignon | Hilltops NSW

2019 Hardy's Geology Cabernet Sauvignon | McLaren Vale SA

Miso Eggplant | Beet Puree | Braised Shallots | Pommes Pave

2019 Bobbie Burns Shiraz | Rutherglen VIC

2018 Giant Steps Harry's Monster | Yarra Valley VIC

Summer Fruit Glass | Coconut Sorbet | Apple Gel | Mixed Berries

Brewers Droop Tawny | Griffith NSW

De Bortoli Noble One Botrytis Semillon | Riverina NSW

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7 Course Plant Based Tasting \$105

60ml Local Pairing 59 | 90ml Local Pairing 69

60ml Iconic Pairing 79 | 90ml Iconic Pairing 99

Sourdough | Wollundry Grove Olive Oil

The Charles Appetisers | Chefs Selection of Plant Based Bites

2019 Mino + Co Chardonnay | Griffith NSW

Grant Burge Dry Sparkling | Barossa Valley SA

Sticky Rice | Sumac | Nori | Micro Herbs | Bois Boudran

2022 Nericon Pinot Grigio | Griffith NSW

2021 Days of Rosé | Barossa Valley SA

Baby Beets | Pearl Barley | Candy Walnuts | Target Beets

2021 Freeman Tempranillo | Hilltops NSW

2019 Houghton Sauvignon Blanc | Swan Valley WA

Charred Cauliflower | Fried Seasonal Mushrooms | Asian Greens | Capers | Olive Oil

2020 Nericon Pinot Noir | Griffith NSW

2021 Johansen Pinot Noir | Tumbarumba NSW

Gnocchi | Sprouts | Sage Olive Oil | Shaved Walnuts | Asian Greens

2022 Ballinaclash Jack Cabernet Sauvignon | Hilltops NSW

2019 Hardy's Geology Cabernet Sauvignon | McLaren Vale SA

Miso Eggplant | Beet Puree | Braised Shallots | Pommes Pave

2019 Bobbie Burns Shiraz | Rutherglen VIC

2018 Giant Steps Harry's Monster | Yarra Valley VIC

Summer Fruit Glass | Coconut Sorbet | Apple Gel | Mixed Berries

Brewers Droop Tawny | Griffith NSW

De Bortoli Noble One Botrytis Semillon | Riverina NSW

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