



THE CHARLES

RESTAURANT & EVENTS

SOMETHING SWEET

Chocolate Bread & Butter Pudding 14

Classic warm bread & butter pudding served with vanilla bean ice cream & Persian fairy floss

Frangipani Lime & Poached Pear Tartlet 14

Tartlet filled with almond cream on a mango coulis & caramelized pistachio

Set Chocolate Mousse Cake 14

Silky smooth callebaut chocolate with raspberry sauce & brandy snap

Affagato Al Cafe 18

Vanilla bean ice-cream served with a double espresso shot, your Choice of Liqueur & Macaroon

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

DESSERT WINE & FORTIFIED

Frogmore Creek Iced Riesling (TAS) 12

A dessert wine that is sure to satisfy your sweet tooth. This wine is made from premium grapes grown in Tasmania, Australia's cool climate region, and is carefully crafted to perfection.

Frogmore Creek Ruby Pinot (TAS) 12

A vibrant nose of candied citrus peel and dark berry fruits. Rich flavours of toffee, cashews and blackberries held together by velvet tannins and tingly acid.

The perfect dessert wine

Penfolds Club Tawny Port 12.5

From South Eastern Australian comes a fortified wine with scents of dried fruit and vanilla scents. Rich flavours of ripe spicy fruit and coffee make it perfect after dinner

St Agnes V.S Brandy 10

Deep golden amber. Apricot, orange peel, vanilla bean. Warming alcohol is supported by gingerbread, prunes and caramel sauce whilst ageing in small oak barrels has imparted soft, slightly sweet vanillin oak after-flavours

Courvoisier V.S Cognac 16

This crowd-pleasing Cognac has honey and vanilla aromas, plus a touch of violet. The palate is smooth, with luscious undercurrents of vanilla