



# THE CHARLES

RESTAURANT & EVENTS

## SOMETHING SWEET

### House Made Sorbet 14

Trio of house made sorbet served with meringue & garnished with Persian fairy floss

### Coconut Mascarpone Panna Cotta 14

With mango coulis & caramelized pistachio

### Set Chocolate Mousse Cake 14

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 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 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