

The
CHARLES
GRAND BRASSERIE & BAR

ETYMON COCKTAIL SPECIALS

We challenged our front & back of house team members, across our entire hospitality group, to create an original cocktail using Australian craft products from Vanguard Luxury Brands. We had 30 team members participate with 3 winning cocktails making it onto our group's cocktail lists for the month of April.

COCKTAILS

Yuzu & Mango Martini 26

Four Pillars Fresh Yuzu Gin, OSCAR.697 mango washed vermouth, sherry, saline
served with chocolate olive

Created by Rhiann Mead, Head Pastry Chef at The Charles

Pandan Effect 26

Four Pillars Rare Dry Gin, Aether vodka, clarified coconut and pandan milk, citrus
Garnished with Pandan Leaf

Created by Sami Sojib, Bartender at TIVA

Pickles' Back 28

Beef fat-washed The Gospel Rye Whiskey, guindilla shrub
served with pickled oyster and chilli oil

Created by Leo Wurtz, Sous Chef at Poetica

Try them out, post to your story & tag us on instagram to be in the running to win a \$250 Four Pillars Lab Voucher to use at the Surry Hills location.

@thecharles.sydney | @tiva.sydney | @poetica.sydney | @loulou.sydney

Winner to be announced on the 1st of May.

VANGUARD
LUXURY BRANDS

WHOLELY RYE FINE
FOUR PILLARS
AUSTRALIAN GIN
DISTILLERS




AETHER
AUSTRALIAN
VODKA

**THE
GOSPEL**