

The
CHARLES
BRASSERIE & BAR

\$2 OYSTERS

Monday - Saturday, 4-7pm

COCKTAILS

| | |
|---|----|
| The Charles Signature 'Two Sip' Martini | 13 |
| Four Pillars Rare Dry gin, Saison 'summer flowers' vermouth, | |
| Sunrise Gimlet | 16 |
| Beefeater Gin, homemade citrus cordial, orange marmalade (<i>non alcoholic version \$12</i>) | |
| Summer Sour | 16 |
| Wyborowa Vodka, Aperol, strawberry, thyme, lime, grapefruit | |

WINES

| | |
|---------------------------------------|--------|
| NV Moët & Chandon Impérial | 19/110 |
| Champagne, France | |
| NV Casa Copain 'Prosecco' | 12 |
| King Valley, Victoria | |
| 2021 Froid de Canard SVB | 12 |
| Languedoc, France | |
| 2022 Triennes Rosé | 12 |
| Méditerranée, France | |
| 2021 Selon Letang Cinsault | 12 |
| Languedoc, France | |

BEERS

| | |
|------------------------------------|---|
| Heineken | 7 |
| Lager 435ml 5%, Netherlands | |
| Kosciuszko | 7 |
| Pale Ale 435ml 4.5%, Jindabyne NSW | |

The
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THE CHARLES HOUR
Monday - Saturday, 4-7pm

SNACKS

| | |
|---|--------------|
| Marinated Olives | 8 |
| Spiced Nuts | 8 |
| Fried chicken croquette <i>Pickled zucchini</i> | 9ea |
| Crispy lamb shoulder Sandwich <i>Horseradish cream</i> | 14ea |
| Sesame focaccia <i>Cultured butter</i> | 6.5ea |
| Fruits de mer tartlet <i>Trout, scallop & tuna</i> | 11ea |
| Blue swimmer crab croquette <i>Smoked roe</i> | 11ea |
| Bay lobster & melon gilda <i>Espelette</i> | 10ea |
| Scallop Crudo <i>Fennel, horseraddish</i> | 15ea |
| Tasmanian sea urchin <i>Potato rösti</i> | 16ea |
| Jamón ibérico <i>Smoked tomato, panisse</i> | 15ea |
| Gnocchi fritti <i>Pistachio pesto</i> | 10 |
| Skin on fries <i>Aioli</i> | 16 |