

*The*  
**CHARLES**  
BRASSERIE & BAR

\$2 OYSTERS

Monday - Saturday, 4-7pm

COCKTAILS

<b>The Charles Signature 'Two Sip' Martini</b>	13
Four Pillars Rare Dry gin, Saison 'spring rhubarb' vermouth,	
<b>Wildberry Gimlet</b>	16
Beefeater Gin, homemade citrus cordial, strawberry jam, thyme ( <i>non alcoholic version \$12</i> )	
<b>Autumn Mule</b>	16
Belvedere Vodka, homemade gingerbeer, lime sherbet	

WINES

<b>NV Moët &amp; Chandon Impérial</b>	19/110
Champagne, France	
<b>NV Veuve D'Argent Blanc de Blancs</b>	12
France	
<b>2024 Marty's Block Sauvignon Blanc</b>	12
South Australia	
<b>2023 Triennes Rosé</b>	12
Méditerranée, France	
<b>2023 Marty's Block Cab/Shiraz</b>	12
South Australia	

BEERS

<b>Heineken</b>	7
Lager 435ml 5%, Netherlands	
<b>Kosciuszko</b>	7
Pale Ale 435ml 4.5%, Jindabyne NSW	

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

**SNACKS**

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<b>Marinated olives</b>	<b>8</b>
<b>Spiced nuts</b>	<b>8</b>
<b>Sesame focaccia</b> <i>Cultured butter</i>	<b>7ea</b>
<b>Gnocchi fritti</b> <i>Pistachio pesto</i>	<b>12</b>
<b>LP's saucisson sec</b> <i>Cornichons</i>	<b>18</b>
<b>Blue swimmer crab croquette</b> <i>Smoked roe</i>	<b>11ea</b>
<b>Fruits de mer tartlet</b> <i>Citrus cream</i>	<b>12ea</b>
<b>Bluefin tuna toro</b> <i>Melon, candied fennel &amp; 'Nduja</i>	<b>15ea</b>
<b>Tasmanian sea urchin cream</b> <i>Potato rösti, toasted buckwheat</i>	<b>14ea</b>
<b>Lasagna fritti</b> <i>Guanciale &amp; gouda</i>	<b>14ea</b>
<b>Crispy veal tongue sandwich</b> <i>pickles, horseraddish gremolata</i>	<b>16ea</b>
<b>Skin on fries</b> <i>Aioli</i>	<b>16</b>