

## \$2 OYSTERS

Monday - Saturday, 4-7pm

## **COCKTAILS**

<b>The Charles Signature 'Two Sip' Martini</b> Four Pillars Rare Dry gin, Saison 'spring rhubarb' vermouth,	13
Sunrise Gimlet Beefeater Gin, homemade citrus cordial, orange marmalade (non alcoholic version \$12)	16
<b>Summer Sour</b> Wyborowa Vodka, Aperol, strawberry, thyme, lime, grapefruit	16
WINES	
NV Moët & Chandon Impérial Champagne, France	19/110
NV Casa Copain 'Prosecco' King Valley, Victoria	12
<b>2024 Marty's Block Sauvignon Blanc</b> South Australia	12
<b>2023 Triennes Rosé</b> Méditerranée, France	12
2023 Marty's Block Cab/Shiraz South Australia	12
<u>BEERS</u>	
<b>Heineken</b> Lager 435ml 5%, Netherlands	7
<b>Kosciuszko</b> Pale Ale 435ml 4.5%, Jindabyne NSW	7



## THE CHARLES HOUR

Monday - Saturday, 4-7pm

## **SNACKS**

Marinated olives	8
Spiced nuts	8
Sesame focaccia Cultured butter	6.5ea
Blue swimmer crab croquette Smoked roe	11ea
Fruits de mer tartlet Yuzu cream	11ea
Bluefin tuna toro Watermelon, 'Nduja	15ea
Scallop crudo Fennel, horseraddish	15ea
Tasmanian sea urchin Potato rösti	16ea
Chicken croquette Smoked almonds, green olive	9ea
San Daniele prosciutto Smoked tomato, panisse	15ea
Crispy lamb neck sandwich pickles, horseraddish cream	16ea
Gnocchi fritti Pistachio pesto	12
Skin on fries Aioii	16