

*The*  
**CHARLES**  
BRASSERIE & BAR

**THE CHARLES HOUR**

Monday - Saturday, 4-7pm

**\$2 OYSTERS**

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**COCKTAILS**

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

**WINES**

<b>NV Moët &amp; Chandon Impérial</b>	<b>19/110</b>
Champagne, France	
<b>House Sparkling, White, Rosé, Red</b>	<b>12</b>

**BEERS**

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

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**MARTINI COLLECTIVE | Martini & Snack Pairing**

19 May - 22 June

All Day

**Two Sips Martini**

Four Pillars Olive Leaf Gin, Oscar.697 Extra Dry Vermouth

**White Anchovy Gilda**

Green olive, white anchovy, guindilla

**\$17**



**SNACKS**

<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>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</b> <i>Melon, candied fennel &amp; 'Nduja</i>	<b>15ea</b>
<b>Whipped Tasmanian sea urchin</b> <i>Potato rösti</i>	<b>14ea</b>
<b>Scallop &amp; abalone beignet</b> <i>Seaweed mustard</i>	<b>15ea</b>
<b>Skin on fries</b> <i>Aioli</i>	<b>16</b>