



# Champagne Charlies Cocktail Menu

## *Classic Cocktails*

### **STRAWBERRY & LIME CAIPIRINHA \$21.00**

Brazilian cocktail with muddled Strawberries, Lime, White Sugar and Cachaca over ice

### **LEMON & ELDERFLOWER SPRITZ \$21.00**

Limoncello, St Germain and Fresh Lemon Juice over ice, finished with Soda

### **CLASSIC CHARLIE \$21.00**

Grand Marnier, Sugar Cube soaked in Angostura Bitters and finished with Sparkling Brut Wine

### **THE SMOOTH TALKER \$21.00**

Muddled Cucumber, Mint, Pineapple and Orange Bitters shaken with a long pour of Hendricks Gin

### **FRENCH MARTINI \$21.00**

Vodka, Chambord and Pineapple Juice, shaken and served in a chilled glass

### **LADY CARRINGTON SPRITZ \$21.00**

Prosecco topped with St Germain Liqueur, muddled Strawberry, Sugar Syrup and Rose Water finished with a dash of Glitter

### **LYCHEE MOJITO \$21.00**

Lychees, Lime and Mint muddled with White Rum and Lychee Liqueur and finished with Soda

### **SOUR CANDY \$23.00**

Whiskey, Apple Liqueur, Strawberry Liqueur, Lemon Juice, Rhubarb Syrup and Aquafaba, shaken and topped with Vanilla Fairy Floss

### **DARK SIDE MARGARITA \$23.00**

Mezcal, Cointreau, Lime Juice and Smoked Rosemary Syrup in a Black Salt rimmed glass

### **WATERMELON BASIL MARTINI \$21.00**

Watermelon, Basil infused Stone Pine Gin and fresh Lemon Juice, in a chilled glass

### **BOURBON SIDE CAR \$21.00**

A classic cocktail with a Bourbon twist to it, mixed with Cointreau and fresh Lemon Juice in a Sugar rimmed glass

### **LEMON MERINGUE MULE \$21.00**

This very refreshing Mule mixes Limoncello, Vanilla Vodka and Lemon Juice topped up with Ginger Beer

### **FEELIN' PEACHY \$21.00**

Peach and Apple Liqueur, White Rum, Apple Juice and fresh Lemon Juice, shaken and served with a sugar rim

### **SUNNY DAY \$21.00**

Blue Curacao, Peach Liqueur, Prosecco, Pineapple Juice served with an orange twist

*10% Surcharge applies on Sundays | 15% surcharge applies on Public Holidays*



# Champagne Charlies Cocktail Bar

## *Frozen Cocktails*

### **STRAWBERRY DAIQUIRI \$23.00**

White Rum, Cointreau, Sugar Syrup and Strawberries

### **CHEEKI TIKI \$23.00**

Spiced Rum, Sugar Syrup, Peach Liqueur, Peach Slices and Fresh Mint Leaves

## *Dessert Cocktails*

### **RELEASE THE KRAKEN \$21.00**

Spiced Rum, Coffee Liqueur and Fresh Coffee served in a Martini Glass and garnished with Fresh Cream

### **APPLE PIE \$21.00**

Fireball Cinnamon Whisky, Licor 43, Apple Liqueur, Apple Juice and Sugar Syrup served in a Martini Glass with a Skewered Apple Fan

### **TOBLERONE \$21.00**

Baileys, Kahlua, Butterscotch Schnapps, Frangelico and Fresh Cream, shaken and served with a wafer straw

## *Mocktails*

### **VIRGIN LYCHEE MOJITO \$15.00**

Lychees, Lychee Syrup, Mint Leaves and Fresh Lime, shaken and finished with Soda

### **STRAWBERRY SHORTCAKE \$15.00**

Muddled Strawberry, Raspberry Syrup, Chocolate Sauce and Fresh Cream served in a Martini Glass

### **IT FEELS LIKE SUMMER \$15.00**

Muddled Strawberries with Pineapple Juice, Lime Juice, Grenadine and finished with Soda

### **CREAMY RASPBERRY SODA \$15.00**

Orange Juice, Coconut Cream, Raspberry Syrup, Grenadine, Fresh Lemon Juice and topped with Whipped Cream and a Cherry

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