

The Northern Pour

***Crafted with Australian produce,
poured with Territory pride.***



BARLOGUE

Every pour supports NT farmers, local makers,
and the land they call home. Sustainably
sourced, thoughtfully crafted. Sip with
purpose.

At Charlie's of Darwin, we don't just serve
drinks. We serve the Territory. Every cocktail
on this menu is crafted with ingredients
grown, harvested or made right here in the NT
by the farmers and producers who bring real
flavour to life. From orchard fruit to wild herbs
and bush pantry staples, we let local produce
lead the way. This is our glass-raised salute to
the people and the land that grow it.



Rosella

/Hibiscus Sabdariffa/

I'm crimson red, a tangy delight,
In teas and jams, I'm quite a bite.
My petals bloom, then fall away

In the Northern Territory, especially around Darwin, rosella flowers are a seasonal favourite during the dry season. Locals often pick them fresh to make homemade rosella jam—a bush treat packed with flavour and tradition. You'll even find jars of it at weekend markets like Rapid Creek or Parap!

Rosella Cosmopolitan

23



Glassware:
Coupe

Technique:
Shake & fine strain

Key Ingredients:

- *Rosella Distillate*
- *Rosella Cordial*
- *Triple Sec*
- *Fresh Lemon*

A Territory twist on a modern classic. The rosella cosmopolitan balances native acidity and floral tartness with vibrant aromatics—bright, bold, and unapologetically local.



Kakadu Plum ***/Terminalia ferdinandiana/***

“One sip and you’ll be plum gone!”
This tart little number shakes up the classic
marg with a wild bush fruit twist — zesty,
punchy, and kissed by the wild north.

Native to Northern Australia, Kakadu plum is
wild-harvested in the NT and it’s as bold in
flavour as it is in origin.

Kakadu plum isn’t just a pretty pour — it’s got
100x more vitamin C than oranges. Think of it
as your immunity shot... in tequila form.

Kakadu Plum Margarita

23

Glassware:
Coupe

Technique:
Shake & fine strain

Key Ingredients:

- *Kakadu Plum Distillate*
- *Reposado Tequila*
- *Kakadu Plum x Ginger Syrup*



The bush-born version of a beachside favourite. The Kakadu Plum Margarita blends native tartness with citrus bite, letting the wild fruit of the north shine through. Bright, sharp, and unmistakably local, it's the Top End in a glass.



KP Mango & Green Ants

***/Mangifera indica 'Kensington Pride'/
& /Oecophylla smaragdina/***

Kensington Pride met a green ant at the bar—
Now they're the zest couple on the menu by
far!

Kensington Pride mangoes are loved for their rich sweetness and juicy texture. Add green ants to the mix and you get an unexpected burst of citrus. These tiny bushfoods have been used for generations, offering a natural lime-like tang and a boost of vitamin C. It's a flavour combo that's bold, bright, and totally unforgettable.

Mango + Ants Sour

23

Glassware:
Coupe

Technique:
Shake & fine strain



Key Ingredients:

- DDC Tropical Monsoon
- Humpty Doo KP Mango
- Green Ant
- Lemon
- Aquafaba
- Saline

This cocktail pairs two wild flavours that grow on the same tree. In Humpty Doo, green ants build silky nests among Kensington Pride mangoes, adding a sharp citrus zing to the mango's juicy sweetness. Shaken with bush citrus and a hint of salt, it's bright, bold, and full of Top End flavour.



Black Wattleseed **/Acacia victoriae/**

Why did the cocktail invite black wattleseed to
the party?

Because it knows how to brew up deep flavour
without stealing the spotlight.

Black wattleseed from Central Australia has
been used by First Nations people for
thousands of years and it's now finding its way
into modern cocktails. With rich notes of
roasted coffee, dark chocolate and a hint of
spice, this native seed adds depth, warmth and
a little bush magic to every sip. It's flavour
with history and heart.

Black Wattleseed Old Fashioned

24

Glassware:
Rocks

Technique:
Stir & smoke



Key Ingredients:

- Smoked Wattleseed Whisky
- Bees Creek Honey
- Cocoa Bitter
- Smoke & Salt Bitter

A bold twist on the Old Fashioned, this cocktail uses roasted black wattleseed to bring smoky notes of coffee, cacao and native spice. A touch of sweetness, a hint of salt, and a wisp of smoke make it rich, earthy and ready to sip slow. Tradition meets the bush, in one smooth glass.

Charlie's Classics



Espresso Popcorn

The Busker Irish Whiskey – Espresso
Luxardo – Demerara – Popcorn Cream

22



Barrel Aged Negroni

Darwin Gin – Campari – Sweet Vermouth
Olive

24



Over the Rainbow

DDC Besame Mucho Pink Gin – Chambord
Strawberry – Black Currant – Aquafaba

23



Freeman Sour

Canadian Club 12YO – Rosemary Maple Syrup
Aquafaba – Flamed Marshmallow

25



Charlie's Margarita

Sierra Tequila – Lime – Blood Orange
Agave

22

Mocktails



Mango Berry Cooler

Strawberry Puree - Mango Puree
Lime - Lemonade

12

The Sensible Fizz

Orange Sorbet - Honey - Citrus - Soda

14

Cocktail Masterclass

Shake, stir and sip your way through the art of a great cocktail.

Perfect for celebrations and group events, this hands-on experience is led by our head mixologist. Discover the stories behind classic cocktails, explore the spirits and ingredients that bring them to life, and learn how to balance flavour like a pro.

Then step behind the bar to create and taste a selection of delicious cocktails, with a selection of nibbles from our Bar Menu included.

Minimum 10 guests - Bookings essential
\$90 per person