

# *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

22



**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*

**22**



**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.



*Finger Lime*  
**/Citrus australasica/**

I'm no jewel, but I shimmer and shine,  
Tiny bursts of citrus, not your average lime.  
Slice me open — I sparkle with flair,  
A native surprise hiding under green care.

Nicknamed citrus caviar, finger limes are native to the Australian rainforest and packed with tangy pearls that burst like tiny fireworks. They're nature's way of turning your drink into a show — one pop at a time.

# Finger Lime “Caviar” Gimlet

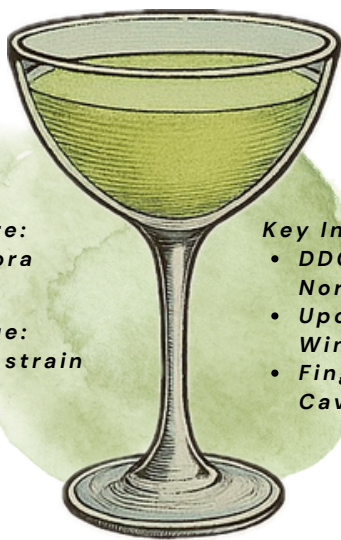
22

**Glassware:**  
*Nick & Nora*

**Technique:**  
*Shake & fine strain*

**Key Ingredients:**

- *DDC Lady of the North*
- *Upcycled White Wine*
- *Finger Lime Caviar*



A fresh twist on the classic gimlet, this cocktail shines with bright citrus and native finger lime pearls. Crisp and vibrant, it's a refreshing sip with a native spark.



*Torch Ginger*  
*/Etlingera elatior/*

I don't burn, but I bring the flame,  
A floral kick with a fiery name.  
Blush-pink petals, bold and bright—  
Who's spicing up your drink tonight?

Torch ginger is a tropical powerhouse, bold, floral, and full of flavour. Grown by local farmers right here in Darwin, it's long been used in Southeast Asian cooking and now adds a spicy, aromatic punch to cocktails. It's not just for show.

# Torch Ginger Highball

22

**Glassware:**  
*High Ball*

**Technique:**  
*Build*



**Key Ingredients:**

- *DDC Darwin gin*
- *Torch Ginger Petal*
- *Calamansi*
- *Saline*

A fresh twist on the classic gimlet, this cocktail shines with bright citrus and native finger lime pearls. Crisp and vibrant, it's a refreshing sip with a native spark.



## *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

22



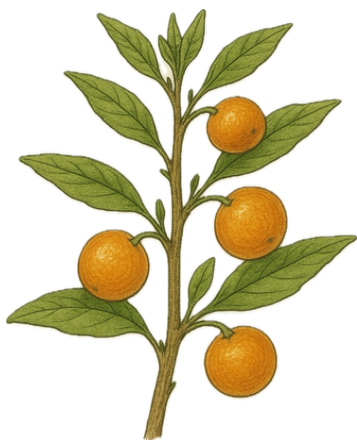
**Glassware:**  
*Coupe*

**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.



## *Bush Tomato* **/Solanum Centrale/**

Born of the desert and kissed by the sun,  
I'm wrinkled and wild when the heat's begun.  
With notes of spice and a savoury bite,  
I'm small but I pack a flavourful fight.

Solanum centrale, also known as bush tomato, grows wild in the dry heart of the country and has been part of traditional diets for thousands of years. This tiny fruit may be small but it delivers big flavour with rich umami, natural spice and a touch of caramel when dried. It is bold, earthy and full of character.

# Bush Tomato Martini

22

**Glassware:**  
*Martini*

**Technique:**  
*Stir & strain*

**Key Ingredients:**

- DDC Salty Plum Gin
- Bush Tomato Brine
- Dry Vermouth



A desert twist on the dirty martini. Bold and earthy, this cocktail brings the rich umami of sun-dried bush tomato with a hint of smoke and spice. Stirred smooth and full of character, it's a salty sip that captures the wild spirit of the outback.



## *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

23

**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



## Hemmingway For 2

Darwin Gin - Mt. Gay Rum - St. Remy Brandy  
Cointreau - Orgeat - Pineapple

45



## Espresso Popcorn

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

22



## Barrel Aged Negroni

Darwin Gin - Campari - Sweet Vermouth  
Olive

22



## Over the Rainbow

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

22



## Freeman Sour

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

25

# Charlie's Classics



## Charlie's Margarita

Sierra Tequila - Lime - Blood Orange  
Agave

22



## 56 Smith Boulevard

Maker's Mark - Campari - Sweet Vermouth  
Zucca Rabarbaro - White & Dark Chocolate

26

## Mocktails

### Mango Berry Cooler

Strawberry Puree - Mango Puree  
Lime - Lemonade

12

### The Sensible Fizz

Orange Sorbet - Honey - Citrus - Soda

14

### Lyre's Mango Collins

Non-Alcoholic Italian Aperitivo - Mango  
Citrus - Soda

16