



Menu

Snacks

- Paroa Bay Natural Oyster** Fresh Kiwi Fruit / Kawakawa - \$6 each
Tempura Oyster Wasabi Mayo / Lemon - \$6 each
Aglio (GFO, DFO) Confit Garlic / Rosemary Salt / Truffle Mascarpone - \$12
Te Ika Mata (GFO, DFO) Raw Market Fish / Coconut / Coriander / Chilli / Lime - \$14
Prosciutto and Parmesan Croquette - \$12

Entrées

- Crispy Pork Belly (GFO)** Celeriac Puree / Green Apple - \$20
Beetroot Tart (VGO, DFO) Filo Pastry / Shallots Jam / Horseradish Cream - \$22
Calamari (GFO, DFO) Tomato Kasundi Mayo / Cucumber - \$22
Haku Kingfish Sashimi (GFO, DFO) Late Summer Heirloom Tomato Water / Plums - \$24
Diamond Shell Clams Chorizo / Apple Cider / Fennel - \$26
Potato Gnocchi Chicken Jus / Lardo / Sauce Carbo - \$26

Mains

- Sour Dough Pasta Ravioli (VGO)** Clevedon Buffalo Curd / Green Lentils / Chestnut - \$35
Chicken Maryland (GFO) Prawn Stuffing / Nantua Reduction / Carrots / Chards / Saffron Garlic Emulsion - \$38
Steamed Roulade Northland Market Fish (GFO) Wild Rice / Mushrooms / Vadouvan Sauce - \$45
Bavette Steak 200G (GFO, DFO) Red Wine Shallots / Taleggio Cheese / Parsnip Fondant - \$47

To Share

- Slow Roasted Pork Knuckle (DFO)** Sauerkraut / Beer and Wholegrain Mustard Jus - \$65
Beef Tomahawk (GFO, DFO) Jus / Ck Butter / Choice of Two Sides - P.O.A.

Sides

- Charlotte's Fries (GFO, DFO)** Parmesan / Truffle Salt / Confit Garlic Mayo - \$13
Seasonal Green Vegetables (GFO, DFO) Savoury Almonds / Ginger Crumble - \$13
Potatoes Bravas (GFO, DFO) Sriracha / Confit Garlic Aioli - \$13
Iceberg Lettuce (DFO) Charlotte's Ranch Dressing / Croutons / Crispy Shallots - \$13

Desserts

- Bourdaloue Pear** Shortbread / Frangipane / Crème Patisserie - \$17
Chocolate Cremeux (VGO) Chocolate Brownie / Hazelnut Crumbs / Dark Chocolate Ice Cream - \$17
Feijoa Parfait Tuiles / Almond Streusel - \$17
'Charlie's Gelato' (GFO, VGO) Popcorn / Freeze Dried Fruit / Praline - Served in a Waffle Cone - \$10
Ask our lovely staff for our daily selection of Sorbetto's & Gelatos
Affogato (GFO) Espresso & Vanilla Ice Cream - \$12 / \$18
Add a liquor of your choice
Kahlua / Vanilla Galliano / Irish Whiskey / Cointreau / Tia Maria / Baileys / Frangelico



Charlotte's Woodfired Pizzas

All pizzas are hand crafted with the love that Charlotte felt for her conquests. The pizzas are cooked in a 400°C wood-burning custom-made oven in true Napoli style. They may have black bits and might not be perfectly round all the time. All tomatoes are "San Marzano" Italian tomatoes and Buffalo mozzarella is sourced from the Clevedon Valley Buffalo Co.

Margherita (VGO)

Tomato Base / Confit Garlic / Buffalo Mozzarella / Grated Mozzarella / Basil
28

Funghi (VGO)

Garlic Base / Field Mushrooms / Buffalo Mozzarella / Grated Mozzarella Rocket / Truffle Oil
30

Mortadella

White Base / Confit Garlic / Buffalo Mozzarella / Grated Mozzarella / Basil
34

Carne

Tomato Base / Confit Garlic / Buffalo Mozzarella / Salami / Pork & Fennel Sausage / Prosciutto / Rocket / Chilli Oil
35

Smoked Salmon

Tomato Base / Confit Garlic / Smoked Salmon / Capers / Red Onion / Dill Grated Mozzarella / Crème Fraiche
36

Gluten Free Base +\$5

Vegan Cheese +\$5