



Menu

Snacks

- Natural Oyster** Shallots mignonette / Black pepper – \$6 each
Tempura Oyster Wasabi mayo / Lemon - \$6 each
Kilpatrick Oyster Tabasco / Bacon - \$6 each
Aglio (GFO, DFO) Confit garlic / Rosemary salt / Truffle mascarpone - \$12
Prawn Toast Dashi mayo/ Spring onion / Coriander/Lime - \$13
Te Ika Mata (GFO, DFO) – Raw market fish / Coconut / Coriander / Chilli / Lime - \$14
Parmesan and Prosciutto Croquette - \$12

Entrée

- Calamari (GFO, DFO)** Tomato kasundi mayo / Cucumber / Sesame seeds - \$22
Haku Kingfish Sashimi (GFO, DFO) Champagne cream / Pickled mustard / Cucumber/ Pickled garlic - \$24
Cheeseburger Bun Charlotte's burger sauce / Bread & Butter pickles- \$18
Diamonds shell Clams Chorizo / Apple cider / Fennel - \$26
Beetroot Tart Filo pastry / Shallot jam / Horseradish cream - \$22

Mains

- Ranginui Wagyu Ragout (GFO)** Comté cheese hashbrown / Pickle turnip/ Onions - \$39
Chicken Katsu Smoked tomato fondue / Truffle mozzarella espuma / Broccolini - \$37
Sour Dough Rotolo (VGO) Buffalo curd / Cannellini beans / Roast garlic velouté / Salsa Verde / Walnut - \$35
Northland Market Fish (GFO) Confit kumara / Kina beurre blanc / Spinach puree - \$45
Speckle Park Sirloin Steak Red wine shallots / Beef jus / Parsnip fondant - \$49

To Share (GFO, DFO)

- Slow Roasted Pork Knuckle** Sauerkraut / Beer and wholegrain mustard jus / Choice of one side - \$65
Beef Tomahawk (GFO, DFO) Jus / CK Butter – P.O.A. Choice of two sides

Sides

- Charlotte's Fries (GFO, DFO)** Parmesan / Truffle salt / Confit garlic mayo - \$13
Seasonal Vegetables (GFO, DFO) Savory almonds / Ginger crumble - \$13
Potatoes Bravas (GFO, DFO) Sriracha / confit garlic aioli - \$13
Iceberg lettuce Charlotte ranch dressing / croutons / crispy shallots - \$13

Desserts

- Bourdaloue Pears (GFO)** Shortbread / Frangipane / Crème pâtissière - \$ 17
Chocolate Crèmeux Chocolate brownie / Hazelnut crumbs / Dark chocolate ice cream - \$17
Honey and Pistachio Nougat Glace Tuile / Almond streusel / Oranges/Citrus - \$17
'Charlie's Gelato' (GFO, VGO) Popcorn / Freeze dried fruit / Praline / Served in a waffle cone - \$12

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

The Prawn Star

White base / Confit garlic / Nduja / Prawns / Grated mozzarella / Lemon zest
34

The G.O.A.T

White base / Confit garlic / Belle goat cheese/ Bacon lardons / Honey/ Rosemary
32

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