



Dinner

Snacks

- Natural Oyster** Nuoc Cham Dressing / Lemon - \$5 each
Tempura Oyster Korean Gochujang Mayo / Lemon - \$6 each
Aglío (GFO, DFO) Confit Garlic / Rosemary Salt / Truffle Mascarpone - 12
Te Ika Mata (GFO, DFO) Raw Market Fish / Coconut / Coriander / Chilli / Lime - 14
Beef Tartare (GFO) Potato Galette / Chives / Truffle Mayo - 15

Entrée

- Calamari (GFO, DFO)** Szechuan Sauce / Wasabi Furikake / Spring Onion / Lemon - 20
Haku Kingfish Sashimi (GFO, DFO) Ponzu Dressing / Mirin / Tapioca Cracker - 24
Bao Buns Crispy Pork Belly OR Oyster Mushroom
CK Mayo / Pickled Vegetables / Coriander / Crispy Shallots / Sesame Seeds - 23/17
Lamb Croquettes (DFO) Tamarind / Szechuan / Coriander / Chilli / Spring Onion / Lime - 24
Tuna Sashimi (GFO) Mirin Dressing / Puffed Rice / Wasabi Caviar / Bonito Cream - 26
Massimo Burrata (GFO) Butternut Puree / Fried Shallots / Chilli Oil / Focaccia - 27

Mains

- Lamb Rump Salad (GFO, DFO)** Cos / Avocado / Peas / Kumara / Belle Chevre Goat Cheese / Chimichurri - 34
Chicken Caesar Salad (GFO, DFO) Cos / Croutons / Anchovies / Parmigiano / Bacon / Poached Egg / Caesar Dressing - 35
Sour Dough Pasta (VGO) Kimchi / Portobello Mushrooms / Parmesan - 35
Pan-Seared Northland Market Fish (GFO) Palusami / Confit Kumara / Silver Beet / Beef Lardons - 45
Beef Picanha Rump Cap (GFO, DFO) Truffle Mash / Asparagus / Green Peppercorn Sauce - 45

To share (GFO, DFO) Choice of Two Sides

- Slow Roasted Pork Knuckle** Burnt Apple Puree / Jus - 65
Beef Tomahawk Jus / Café De Paris Butter – P.O.A.

Sides

- Charlotte's Fries (GFO, DFO)** Parmesan / Truffle Salt / Confit Garlic Mayo - 13
Seasonal Vegetables (GFO, DFO) Dressing - 13
Steamed New Potatoes (GFO, DFO) Wakame Butter / Crispy Shallots - 13
Slaw (GFO, DFO) Peanuts / Kewpie Mayo / Balsamic - 13

Desserts

- Passionfruit Mousse (GFO)** Lime & Mint Gel - 15
Chocolate Cheesecake (VGO) Pistachio / Fresh Berries / Coconut Cream / Biscoff - 15
Vanilla Panacotta (GFO) House-made Aperol Sorbet / House-made Granola / Orange Sauce - 15
'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 - 10 / 15
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