



Entrees

Waikare Inlet Oysters

natural / sherry mignonette / chives
tempura / Kaitaia fire mayo / lemon
baked / herb butter / garlic / shaved parmesan

4

Bread & Dips (df opt, gf opt)

truffle mascarpone / olives / sundried tomatoes / caperberries / evoo /
balsamic

15

Tomato & Capsicum Gazpacho (gf opt, df, vgn)

quinoa stuffed avocado / almonds / cumin / crostini
swap avocado for Burrata +\$7

16

Pork Belly Bao Buns (df)

hoisin sauce / cucumber kimchi / peanut slaw

17

Sichuan Salt & Pepper Squid (df, gf opt)

korean gochujang mayo / lemon

18

Ruakaka Kingfish Sashimi (df, gf opt)

grapefruit / black garlic / samphire / pink peppercorn
sea buckthorn dressing

25

Mains

Sizzling Chili Tofu (df, gf opt, vgn)

capsicum / red onion / sesame seeds / coriander / pappadums

28

Linguine ai Frutti di Mare (df opt, gf opt)

prawns / squid / market fish / mussels / basil / garlic
sundried tomatoes / jalapeños

29

Pan-seared Northland Market Fish 200g (df opt, gf)

celeriac puree / peas a la francaise / bacon lardons / macadamia / rouille /
lemon

40

Savannah Eye Fillet 180g (gf)

semmelknödel / vine tomatoes / broccolini / green peppercorn sauce

45

To Share

Slow Roasted Pork Knuckle (dinner only)

truffle mashed potatoes / kraut salad / dark beer jus

55

Zaatar Lamb Ribs (gf)

Italian parsley / tzatziki sauce

45 medium / 65 large

Seafood Platter (gf opt)

tuna / Ora King salmon / salt & pepper squid / slipper lobster / cloudy bay
clams / wakame / prawn crackers / fresh wasabi / pickled ginger / chili &
tamarind dressing

85

Charlotte's Wood-fired Pizzas

See next page



Charlotte's 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 Clevedon Valley Buffalo Co.

Aglio Pizza Bread (vgn opt)

confit garlic / grated mozzarella / oregano

12

Margherita (vgn opt)

tomato base / fresh tomato / buffalo mozzarella / basil

24

Funghi (vgn opt)

garlic base / field mushrooms / buffalo mozzarella / rocket / truffle oil

26

Prosciutto

tomato base / buffalo mozzarella / prosciutto / parmesan / rocket

25

Carne

tomato base / ground salami / pork & fennel sausage / buffalo mozzarella /
prosciutto / rocket / chilli oil

27

Smoked Salmon

tomato base / smoked salmon / capers / red onion / dill / crème fraiche

28

Gluten free base +\$4

Vegan cheese +\$4



Charlotte's Sides

Pomme Fritz

parmesan / truffle salt / aioli (df opt, gf)

9

Green Beans

roast capsicum / fried onion / confit garlic / sesame dressing (df, gf)

9

Cauliflower Gratin (gf)

12

Truffle Mashed Potatoes

11

Peanut Slaw

Japanese mayo / balsamic dressing (df, gf, vgn opt)

9

Cos Lettuce

parmesan / pancetta / pumpkin seeds / ranch dressing (df opt, gf) –

10

Prawn Crackers

kimchi mayo

7



Desserts

Strawberry Pavlova (gf)

strawberry / blueberry / whipped cream / strawberry green pepper sorbet
/ house grown micro-basil

15

Chocolate Snickers Slice (df, gf, vgn)

almond praline / plum & cherry sorbet

13

Charlie's Gelato Sorbet Selection (df, gf, vgn)

ask our lovely staff for our daily selection

14

Chef's Cheese Selection (gf opt)

mixed nuts / fresh fruit / relish / crackers

17



Cocktails

Charlotte's Specialty Cocktails

Watermelon Margarita 18
El Jimador Tequila, Cointreau, Lime, Watermelon, Toasted Coconut Rim

Jupiter's Moon 19
Black Collar Vodka, Cointreau, Blueberry, Lemon, Lime

Pineapple Daiquiri 19
Mt Gay Eclipse Rum, Pineapple Liqueur, Spiced Pineapple Syrup, Lime

Fizzy Badger 18
Black Collar Gin, Lavender, Raspberry, Lemon, Soda

In A Haze Martini 19
Black Collar Vodka, Hazelnut, Sovrano Coffee Liqueur, Max Coffee

Gintastic POA
Please check with our lovely staff

Cocktail Special POA
Please check with our lovely staff

Mocktails

Blueberry Fizz 7
Blueberry, Vanilla, Lemon, Soda

Sour Patch 7
Raspberry, Passionfruit, Lime, Lemon, Soda

Virgin Sparrow
Schweppes Gingerbeer, Spiced Pineapple Syrup, Lime

Beer & Cider

Tap Beer	Small	Large
Heineken	9.5	12
Tiger	9.5	12
Monteith's Patriot APA	10	13.5
Tuatara Pilsner	10	13.5
Tuatara Hazy Pale Ale	10	13.5
Monteith's Crushed Apple Cider	9.5	12

Bottled Beer

Tuatara Helles Lager	9.5
Tuatara Primal IPA (500ml)	15
Monteith's Red IPA	9
Monteith's Summer Ale	9
Monteith's Black	9
Monteith's Original	9
Monteith's Radler	9
Monteith's Breaker Low Carb IPA	9
Tui	9
Export Gold	9
Export Xtra Low Carb	9
Sol	9

Northland Bottled Beer

McLeods Longboarder Lager (330ml)	10
McLeods Paradise Pale Ale (330ml)	10
McLeods Pioneer Porter (330ml)	10
McLeods Far North Chili Pils (500ml)	15
McLeods Hibiscus & Chamomile Ale (500ml)	15
McLeods Tropical Cyclone IPA 8% (500ml)	17

Low Alcohol Bottled Beer

Tuatara ITI IPA 3.3%	8.5
Heineken Light 2.5%	8.5
Heineken 0%	8.5

Bottled Cider

Monteith's Golden Dry	9
Monteith's Pear	9
Rekorderlig Strawberry & Lime	9.5



Wine List

White Wines

Methode Traditionelle & Champagne	Glass	Bottle
Mionetto Prosecco – Italy	10.5	50
Dancing Petrel 'Isla Sparkling Rosé' – Mangonui	14	70
Nautilus Cuvee – Marlborough		75
Pol Roger – France (Epernay)		100

Sauvignon Blanc

Lake Chalice 'The Nest' – Marlborough	10	45
Rogue Vine – Bay of Islands	13	60
Palliser Estate – Martinborough		70
Dog Point – Marlborough	14	70

Pinot Gris

Festival Block – Hawke's Bay	10	45
Omata Estate – Bay of Islands	12.5	55
The Landing 'Boathouse' – Bay of Islands	13	60
Dacey – Central Otago		70

Chardonnay

Festival Block – Hawke's Bay	10	45
The Landing 'Boathouse' – Bay of Islands	13	60
Omata Estate – Bay of Islands		65
Mills Reef 'Reserve' – Hawke's Bay	15	75

Classic Whites

Wine Makers Wife – Riesling – Marlborough		55
Marc Bredif Vouvray – Chenin Blanc – France		70
Dancing Petrel – Unoaked Viognier – Mangonui		60

Rosé

Pask – Marlborough	10	45
Omata Estate – Bay of Islands	13	60
Rogue Vine – Bay of Islands		60
The Landing – Bay of Islands	14	65



Wine List

Red Wines

	Glass	Bottle
Cabernet Predominant		
Mills Reef 'Reserve' – Hawke's Bay	14	65
Te Mata 'Awatea' – Hawke's Bay		85
Merlot Predominant		
Festival Block – Hawke's Bay	10	45
Man O' War 'Ironclad' – Waiheke Island		90
Pinot Noir		
Lake Chalice 'The Falcon' – Marlborough	11	50
Wooring Tree 'Beetlejuice' – Central Otago	14	65
Rockburn – Central Otago		90
Syrah/Shiraz		
Grant Burge '5 th Generation' – Barossa	12	60
Pask 'Gimblett Gravels' – Hawke's Bay	13	65
Omata Estate – Bay of Islands		75
Shaw & Smith – Adelaide Hills		95
Mills Reef 'Elspeth' – Hawke's Bay		95
Classic Reds		
Chakana Nuna – Organic Malbec – Argentina		60
Marsden Estate – Chambourcin – Kerikeri		70
Port & Dessert Wine		
Allan Scott 'Late Harvest Riesling' – Marlborough	14	55
Marsden Estate Port – Kerikeri	9	
Warre's Otima 10 yo – Portugal	15	
Warre's Otima 20 yo - Portugal	23	



Spirits & Liqueurs

Whiskey

Canadian Club	9
Jameson's	9
Famous Grouse	9
Fireball Cinnamon	10
Ardberg 10yo	13
Bowmore 12yo	13
Dalmore 12yo	13

Bourbon

Jack Daniels	9
Jim Beam Black	9
Old Forrester	9
Makers Mark	11
Woodford Reserve	12

Rum

Black Collar	9
Black Collar Spiced	9
Mt Gay Eclipse	9
Bacardi	9
Appleton's	10
Kraken	11
Mt Gay XO	12
El Dorado 8yo	12

Cognac/Brandy

St Remy VSOP	9
Hennessy VS	11
Bas Delord Armagnac	12
Hennessy VSOP	15

Tequila

El Jimador	9
Patron Silver	11
Patron Anejo	11
Patron Reposado	11
Patron XO Café	11

Gin

Black Collar	9
Bombay Sapphire	10
Sagegrace	11
Sagegrace Black	11
The Botanist	11
Hendricks	12

Vodka

Black Collar	9
Belvedere	10
Kettle One	10
Grey Goose	11
Tito's	11

Aperitif/Digestif

Campari	9
Aperol	9
Pimm's	9
Limoncello	9
Ouzo	9
Jägermeister	9

Liqueurs

Apple Sourz	9
Baileys	9
Chambord	9
Cointreau	9
Disaronno	9
Drambuie	9
Frangelico	9
Kahlua	9
Midori	9
Tia Maria	9
Grand Marnier	9

Non-Alcoholic Beverages

Soft Drinks

Lemonade	4.5
Coca Cola	4.5
Coke No Sugar	4.5
Ginger Ale	4.5
Tonic	4.5
Soda	4.5
Schweppes Ginger Beer	5.5
Red Bull	5

Juices

Apple	5
Orange	5
Pineapple	5
Cranberry	5
Tomato	5

Mineral Water

Antipodes Still/Sparkling 500ml	5
Antipodes Still/Sparkling 1L	9

Harney & Sons Tea

English Breakfast	4.5
Earl Grey	
Citron Green	
Genmaicha	
Peppermint	
Dragon Pearl Jasmine	
Chamomile	
Hot Cinnamon	
Indian Spice (Chai)	

Max Coffee

Flat White	4.5
Latte	
Cappuccino	
Mochaccino	
Long Black	
Short Black	
Hot Chocolate	
Chai Latte	
<i>Coconut, Almond, Oat, Soy Milk</i>	<i>+0.50</i>