



Entrees

Waikare Inlet Oysters

natural / sherry mignonette / chives
tempura / Kaitaia fire mayo / lemon
baked / lemon scallion butter / anchovy crumb

4

Bread & Dips (df, gf opt, vgn)

house made hummus / carmona olives / evoo / balsamic

15

Jackfruit Mole (df, gf, vgn)

cashew sour cream / coriander rice / coconut chips / corn tortilla

18

Cumin & Lamb Wontons (df)

sweet soy chili sauce / coriander / spring onion / chives

18

Sichuan Salt & Pepper Squid (df, gf opt)

korean gochujang mayo / lemon

18

Chargrilled Ancho Chilli Octopus (df, gf)

crushed baby potatoes / kalamata mayo / coriander

23

Fresh Burrata (gf opt)

rocket / cherry tomatoes / red onion / vinaigrette / croutons / chorizo
crumb

24

Ruakaka Kingfish Sashimi (df, gf opt)

kalamansi dressing / cucumber / edamame / seaweed crackers

23

Mains

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

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

29

Roti Canai (df, vgn)

hummus / cauliflower / kumara / crispy quinoa
green salad / coconut chips

27

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

laksa sauce / broccolini / edamame / bok choy / bean sprouts
anchovy crumb

39

Savannah Eye Fillet 180g (df opt, gf)

broccolini / confit tomatoes / duchess potatoes / morel sauce

40

Stuffed Lamb Loin 200g (gf)

cream cheese stuffing / roast baby potatoes / sweet capsicum
green apple salsa verde

49

Slow Roasted Pork Knuckle (to share, dinner only)

bacon & onion frittata / dark beer sauce

49

Charlotte's Wood-fired Pizzas

See next page

Charlotte's Sides

pomme fritz / parmesan / truffle salt / aioli (df opt, df) – 9

green veggies / sundried tomatoes / caramelised almonds / evoo (df, gf) – 9

bean sprout salad / snow peas / peanuts / cucumber / chilli & tamarind

dressing / dried shallots (df, gf, vgn) – 10

prawn crackers / kimchi mayo – 7

peanut slaw / balsamic / Japanese mayo (df, gf, vgn opt) – 9

cos lettuce / parmesan / pancetta / pumpkin seeds /

ranch dressing (df opt, gf) – 10



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.

Aglia Pizza Bread (df opt, gf opt)

confit garlic / grated mozzarella / oregano

11

Margherita (vgn opt)

tomato base / buffalo mozzarella / basil

21

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 \$3

Vegan cheese \$3



Desserts

Black Sesame Custard (gf)

freeze-dried berries / puffed rice / berry & lychee sorbet / sesame tuille

16

Wood-fired Pineapple (df, gf, vgn)

Black Collar rum / coconut sorbet / almond praline / berry compote

15

Sorbet Selection (df, gf)

ask your waiter for our daily selection

14

Chef's Cheese Selection (gf opt)

mixed nuts / fresh fruit / relish / crackers

17



Cocktails

Charlotte's Specialty Cocktails

Spicy Bandit 19
El Jimador Tequila, Cointreau, Pineapple & Jalapeño

Hold Fast 19
Jameson's Whiskey, Pear, Honey, Black Pepper, Egg White

Heart of Venus 19
Black Collar Vodka, Blueberry, Vanilla, Lemon

Bay Breeze 18
Black Collar Gin, Limoncello, Mandarin, Lemon

The Sweet Escape 18
Black Collar Spiced Rum, Lime, Fresh Mint, Brown Sugar, Angostura Bitters

Maria's Muse 18
Black Collar Vodka, Tia Maria, Amaretto, Cherry

CK Espresso Martini 19
Black Collar Vodka, Kahlua, Vanilla, Max Coffee Espresso

Mocktails

Passionfruit Mojito 7
Passionfruit, soda, lime, fresh mint

Blueberry Fizz 7
Blueberry, Vanilla, Lemon & Soda

Pineapple Spice 6
Pineapple, Jalapeño, 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	10	13.5
Monteith's Crushed Apple Cider	9.5	12

Bottled Beer

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

Northland Bottled Beer

McLeods Scotch Ale (500ml)	16
McLeods Far North Chili Pils (500ml)	15
McLeods Raspberry & Kiwifruit Ale (500ml)	16
McLeods Pioneer Porter (330ml)	10

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
Nautilus Cuvee – Marlborough		75
Pol Roger – France (Epernay)		100

Sauvignon Blanc

Allan Scott – Marlborough	10	45
Rogue Vine – Bay of Islands	13	55
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
Dacey – Central Otago		70

Chardonnay

Festival Block – Hawke's Bay	10	45
Omata Estate – Bay of Islands	14	65
Mills Reef 'Reserve' – Hawke's Bay	15	75
The Landing – Bay of Islands		75

Classic Whites

Wine Makers Wife – Riesling – Marlborough		55
Marc Bredif Vouvray – Chenin Blanc – France		70

Rosé

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



Wine List

Red Wines

Cabernet Predominant

	Glass	Bottle
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 – 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
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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
Scapegrace	11
Scapegrace 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	