

Aromatics

Kopiko Bay Pinot Gris - Gisborne G 9.50 B 43.00

Highly aromatic: ripe pear and red apple. Lots of mineral in the nose. Off-dry, smooth and buttery. Medium acidity and a moderate mineral finish.

The Ned Pinot Gris - Marlborough G 11.50 B 53.00

Extended skin contact on a selection of the ripest fruit parcels is essential for promoting the signature salmon pink colour.

Passage Rock Pinot Gris - Waiheke G 12.50 B 57.00

This wine has aromas of lychee, pear and a hint of butterscotch. The flavours are rich, soft and elegant. It finishes sweet and refreshing.

Soho "Jagger" Pinot Gris - Waiheke B 62.00

Dry in style, this elegant wine has plush yellow stone fruits, minerals & a lovely spicy tangerine peel finish.

Pinot Noir

King Series "The Wrath" - Marlborough G 13.00 B 59.00

Plum, cherry, and cedar aromas. The palate has a sweet fruit entry with subtle spiciness and soft, gentle tannins.

Te Kairanga - Martinborough G 14.50 B 66.00

A rich and complex aroma of dark berry fruits, dried herbs and warm smoky oak streaked with veins of lively green spiciness.

Roaring Meg - Central Otago G 15.50 B 70.00

This wine celebrates the potential of Central Otago for producing aromatically intense Pinot Noir. Wild Raspberry and dark boysenberry overlay sweet brown spice characters.

Mt Difficulty - Central Otago B 112.00

A wonderfully complex Central Otago Pinot boasting distinctive aromatics of cherry and plum augmented with delicate traces of herbs and spice.

Syrah

Waikopou - Waiheke G 13.00 B 59.00

A complex wine with outstanding floral, pepper and black fruit lushness.

Soho Valentina - Waiheke G 14.00 B 63.00

An elegantly concentrated palate of black berries, black pepper & seductive spices.

Passage Rock - Waiheke G 15.00 B 68.00

Densely coloured with a beautifully fragrant bouquet. Ripe vibrant ripe summer cherry flavours with a soft spicy underlay and talc tannins with good complexity.

Man O War Dreadnought - Waiheke B 88.00

Intensely flavoured fruit in the cherry/tayberry spectrum with liquorice characters from stem influence.

Merlot Blends

Kopiko Bay Merlot - Marlborough G 9.50 B 43.00

Delicious combination of soft plum and dark berry flavours with hints of peppery spice.

Angus The Bull - Central Victoria G 13.00 B 59.00

Intense colour with bright purple hues. Ripe black fruits with rich dark chocolate and vanillin smoky oak aromas.

Te Motu "The Strip" Cab Merlot - Waiheke B 82.00

An intense bouquet of raspberries, sweet cherries and plums. The palate is concentrated and intense with sweet red fruits, spice and some cedar notes



Cocktails

Bloody Farley	18.00
With 27 different ingredients this twist on the classic Mary is a sure way to recover from a pirates' hangover.	
Piña-Colada	18.00
We couldn't resist bringing this classic tropic cocktail back to life! Nothing wrong with a cheeky creamy rum concoction on the beach.	
Espresso Martini	19.00
Caffeinated alcohol at it's finest! Waiheke ground coffee beans shaken with honey vodka, Frangelico and Kahlua with a toasted crunchy surprise.	
Margarita - Classic, Coconut or Strawberry	19.00
Margaritas on the beach just got extra tropicated, coconut or strawberry added to this classic takes it to the next level that will make your Onetangi visit memorable.	
Lemon Meringue Martini	19.00
You like a sweet cocktail that tastes like a naughty alcoholic version of grandmas pie? Well this will rock your sweet socks off!! Perfect cocktail for after dinner!	
Raspberry Daiquiri	19.00
One of the oldest cocktails in history at over 122 years old. This Cuban frozen beauty is perfect for a deck session at Charlies. Rum blended with lime and fresh raspberries.	
Aperol Spritz	18.00
An Italian Summer on Waiheke Island. Sparkling wine, Aperol, Soda with fresh orange.	

Bar Snacks

Chorizo & Cheese Fondue (VO, GF)	17.95
Spiced chorizo, hot cheese fondue, corn chips	
Crispy Spiced Squid (GF)	sml 19.95 lrg 27.95
Chili and lime dusted calamari served with chipotle aioli & lemon	
Mussel & Corn Fritters	19.95
Mussels, corn, spring onions, capers, cheese & lemon	
Spiced Cauliflower Bites (GFO, VO, VGO)	17.95
Crispy spiced battered cauliflower, lemon hummus	
Buffalo Wings (GFO)	19.95
Crispy southern fried chicken wings, carrot, celery sticks, spicy wing sauce, blue cheese dressing	
Taco Board (GFO, VO)	52.95
Selection of 8 tacos, crispy chicken, Texas BBQ pulled pork, battered fish, yoghurt sour cream dressing, tomatillo, coriander, selection of hot sauces.	
Charlies Grazing Platter (GFO)	59.95
Cheese selection, fresh toasted loaves, olives, pickled onions, pickles, hummus, pesto, relish, chorizo, prosciutto, salami, Caesar Salad	
Steakhouse Chips (GFO, VO, VGO)	Standard sml 8.50 lrg 12.50
	Truffle & Parmesan sml 9.50 lrg 13.50
	Gravy sml 9.00 lrg 12.00

