





Welcome to Charlotte's Kitchen.

"Why Charlotte's Kitchen?" – the name is a salute to a fabulously naughty lady, who we believe deserves to be remembered and celebrated

Charlotte Badger was probably the first white women settler in NZ – a criminal from the UK who stole a couple guineas and a silk handkerchief thereby finding herself sentenced to seven years' penal servitude in New South Wales at the Parramatta female factory.

Part way through her sentence she found herself heading to Tasmania on board a ship called The Venus This daring lady decided (along with her friend Kitty) that the prospect of servitude was not to her liking and rumour has it incited the mutiny of the crew of the Venus by convincing the men to take over the ship, joining in the fun with a fray and pistol herself. How she convinced these men to do such a deed - well you can only imagine!

Having secured the Venus, Charlotte, Kitty and her male companions pirated another vessel for supplies and then set sail for the Bay of Islands.

Once in New Zealand, Charlotte caught the eye of a Māori chief which led to marriage, providing a good bit of security – but her restless feet meant she eventually disappeared from the Bay of Islands – rumoured to have jumped ship with a whaler to parts unknown

Charlotte's Kitchen menu features shared meals– much how we eat at home with our families , If you're not a sharer (and let's face it some of us just aren't) there is quite the tasty selection of dishes for one as well

Of course Charlotte hasn't forgotten the need for a tippie – peruse our beverage list to see the fine choice of drinks to complement your meal.

We hope you enjoy your dinner.

Entrees

Pork Bao Buns

slow cooked pork belly / pickled cucumber
kimchi / hoisin sauce

17

Pork & Prawn Siu Mai

ginger & spring onion dressing

17

Smoked Paprika Calamari (gf, df opt)

celeriac puree / chorizo / cauliflower
butter beans / lemon

18

Tempeh Tamales

refried beans / mixed capsicum / plantains
tomatillo salsa

19

Provolone Molten Cheese Platter (to share) (gf opt)

chorizo / prosciutto / caperberries
whipped herb butter / homemade bread

24

Chef's Selection of Sashimi (to share) (gf, df)

cloudy bay storm shell gratin / pickled ginger / wasabi
cucumber / daikon / lemon / soy sauce

39

Waikare Inlet Oysters

natural w prelibato white balsamic / lemon / tabasco

tempura / fire dragon mayo / lemon

miso-butter / pistachio crumb / lemon

3.5

Mains

Jackfruit Mole (gf, df, vgn)

refried rice / chargrilled salsa / cashew sour cream
pepitas / tortilla chips

26

Pasta al Nero di Seppia (df)

squid ink pasta / banana prawn / calamari
mussel / market fish /garlic / basil pesto
sundried tomato / jalapeños

28

Grass-Fed Eye Fillet 180g (gf)

creamy leeks / roasted potatoes
caramelised baby onions / chimichurri

36

Pan Seared Northland Market Fish 200g (gf)

romesco sauce / baby carrots / broccolini
confit kumara / lemon

38

Canterbury Venison Loin

braised red cabbage / potato dauphin / broccolini
creamy cognac jus

44

Slow Roasted Pork Knuckle (gf, df) (Dinner only)

homemade sauerkraut / mashed potatoes / jus

45

Charlotte's Wood Fired Pizzas

please see pizza menu

Charlotte's Sides

homemade bread / pukara balsamic / evoo - 7

green vegetables / roasted capsicums
sliced almonds / lemon zest / evoo - 9

fattoush salad / cos / tomatoes / cucumber/ radish
pomegranate dressing / pita bread - 10

pomme fritz / parmesan / truffle salt / aioli - 9

Charlotte's Pizzas

All pizzas are hand crafted with the love that Charlotte felt for her conquests.

The pizzas are cooked in a 400° 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, Buffalo mozzarella sourced from Clevedon Valley Buffalo Co.

gluten free pizza bases available on request

Aglia Pizza Bread (df, vgn)

confit garlic / rosemary salt

10

Margherita (vgn, opt)

tomato base / fresh tomato

buffalo mozzarella / basil

20

Funghi (vgn, opt)

garlic base / field mushrooms / taleggio

mozzarella / rocket / truffle oil

25

Prosciutto

tomato base / mozzarella / prosciutto / rocket

25

Carne

tomato base / ground salami

pork and fennel sausage / buffalo mozzarella

parma ham / rocket / chilli

26

Smoked Salmon

tomato base / salmon / capers / red onion

dill / crème fraiche

26

Desserts

Tonka Bean Crème Brûlée

blood orange sorbet

13

Chocolate Cake (vgn)

walnut crumble / passionfruit sorbet

15

Homemade Sorbet Selection (df, vgn, gf opt)

biscotti

13

Cheese Platter

gorgonzola (50g) / manchego (50g) / mixed nuts
fresh fruit / relish / crackers

17

Port / Dessert Wine

Ake Ake Port - 9

Otima 10yr - 15

Otima 20yr - 23

Allan Scott Late Harvest Dessert Wine - 10 / 55

Charlotte's Speciality Cocktails

Pineapple Punch

black collar rum / spiced pineapple syrup
ginger beer / lime juice
16

Cheeky Tiki

black collar vodka / bacardi / raspberry
pineapple / orange / lime juice
16

Berry Nice

black collar gin / elderflower liqueur
chambord / apple sourz / lemon Juice
16

Charlotte's Classic Cocktails

Cosmopolitan
17

Long Island Iced Tea
22

Mojito
17

Margarita
17

Negroni
18

Sours
18

CK Pina colada
17

Wine List

	Gl	Btl		Gl	Btl
Methode Traditionelle & Champagne			Riesling		
Mionetto Prosecco - Brut - Italy	9.5	45	Wine Makers Wife- Waipara		50
Nautilus Cuvee – Marlborough	16	75	Rose		
Pol Roger Brut Réserve - Epernay		110	Vidal 'Reserve' – Hawkes Bay	10	50
Sauvignon Blanc			Omata Estate – Bay of Islands		55
Allan Scott – Marlborough	9.5	45	Rogue Vine – Bay of islands	13	60
Villa Maria 'Taylors Pass' – Marlborough		55	Margrain – Martinborough		65
Rogue Vine – Bay of Islands	12	55	Cabernet Predominant		
Palliser Estate – Martinborough		60	Mills Reef 'Reserve' - Hawke's Bay	12	55
Dog point – Marlborough		70	Te Mata 'Awatea' – Hawke's Bay		90
Pinot Gris			Merlot Predominant		
Straw Island – Gisborne	9.5	45	Straw Island – Hawke's Bay	9.5	45
Marsden - Bay of Islands		50	Pinot Noir		
Omata Estate - Bay of Islands	12	55	Lake Chalice - Marlborough	11	50
Amisfield – Central Otago		70	Wooing Tree 'Beetlejuice' - Central Otago	14	65
Chardonnay			Syrah / Shiraz		
Straw Island - Gisborne	9.5	45	Villa Maria – Hawkes Bay	11	50
Mills Reef 'Reserve' - Hawke's Bay	12	55	Grant Burge '5 th Generation' - Barossa	12	55
Omata Estate - Bay of Islands		65	Omata Estate 'Reserve' - Bay of Islands		75
The Landing - Bay of Islands	16	75	Shaw + Smith - Adelaide Hills		100

Beer & Cider

Tap Beer	Small	Large	Northland Bottled Beer	
Heineken	8.5	11	McLeods Long Board Lager	10
Tiger	8.5	11	McLeods Paradise Pale Ale	10
Black Dog Chomp (NZPA)	9	12.5	McLeods Pioneer Porter	10
Tuatara Hazy (NZPA)	9	12.5	McLeods Great Migration IPA 500ml	15
Guest Tap	9	12.5		
Monteith's Crushed Apple cider	8.5	11	Low-Alcohol Bottled Beer	
			Heineken Light 2.5%	8.5
			Export Citrus Lemon 0%	8.5
Bottled Beer			Heineken 0%	8.5
Monteith's Original		9		
Monteith's Radler		9	Bottled Cider	
Monteith's Black		9	Monteiths Golden Dry	9
Tuatara American Pale Ale		9.5	Monteiths Pear	9
Tuatara Pilsner		9.5	Rekorderlig Strawberry & Lime	9.5
Export Gold		9		
Tui		9		
Sol		9		

Non-alcoholic beverages

Soft Drinks		4.5	Harney and Sons Teas	4.5
lemonade			English Breakfast	
coke			Early Grey	
coke zero			Citron Green	
ginger beer			Genmaicha	
ginger ale			Peppermint	
tonic			Dragon Pearl Jasmin	
soda			Chamomile	
Juice		5	Hot Cinnamon	
apple			Indian Spice (Chai)	
orange			Max Coffee	4.5
cranberry			Freshly roasted in the Bay of Islands	
tomato			Flat White	
pineapple			Latte	
Antipodes Water	500ml	5	Cappuccino	
Sparkling or Still	1ltr	9	Mochaccino	
Bundaberg Ginger Beer		5.5	Long Black	
Red Bull		5	Espresso	
			Hot Chocolate	
			Chai Latte	

Spirits & Liqueurs

Whiskey

Canadian Club	9
Jamesons	9
Famous grouse	9
Fireball Cinnamon	10
Ardbeg 10 yrs	13
Bowmore 12yrs	13
Dalmore 12 yrs	13

Bourbon

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

Rum

Mount Gay eclipse	9
Black Collar	9
Black Collar Spiced	9
Bacardi	9
Appletons	10
Kraken	11
Mount Gay XO	12

Cognac/ Brandy

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

Tequila

El Jimador	9
Patron Range	11
Patron XO	11

Gin

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

Vodka

Black Collar	9
Tito's	11
Belvedere	10
Kettle 1	10
Grey Goose	11

Aperitif/ Digestive

Campari	9
Aperol	9
Pimms	9
Limoncello	9
Ouzo	9

Liqueurs

Apple Sourz	9
Baileys	9
Chambord	9
Cointreau	9
Disaronno	9
Drambuie	9
Frangelico	9
Kahlua	9
Midori	9
Jägermeister	9