





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

Waikare Inlet Oysters

natural / prelibato balsamic / tabasco / lemon
tempura / fire dragon mayo / lemon
miso butter/ pistachio crumb / lemon

3.5

Pork Bao Buns

slow cooked pork belly / pickled cucumber
kimchi / hoisin sauce

17

Pork & Prawn Siu Mai

sichuan hot oil & black vinegar dressing
spring onions

17

Smoked Paprika Calamari (gf df opt)

kimchi mayo / mesclun / seasonal fruits
sesame oil / lemon

18

Crispy Sesame Tofu Salad (gf df vgn)

OR

Cold Roasted Duck Leg Salad (gf df)

sprouts / coriander / stone fruits / peanuts
cucumber / tamarind & chilli dressing

16 / 23

Venison Dukkah Tataki (served pink) (gf df opt)

roquette / pecorino cheese / plum & tamarillo relish
caramelized walnuts / truffle & honey dressing

24

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

pickled ginger / wakame salad / fresh wasabi
cucumber / daikon / lemon / soy sauce / lotus roots
karashi mustard

39

Mains

Pasta al Nero di Seppia (df)

squid ink pasta / banana prawn / calamari
mussel meat / market fish / garlic / basil puree
sundried tomato / jalapeños
29

Chicken Supreme 200g (gf opt df opt)

charred corn salsa / cucumber ribbons
buffalo feta cheese / house made BBQ sauce
crostini
34

Waikato Sirloin Steak 200g (gf df opt)

vine ripened tomato / broccolini
sundried tomato butter
35

Charlotte's Sides

bread / dips / carmona olives - 12 (keto opt) *
green veggies / roasted capsicum / sliced almond / lemon
zest / evoo - 9 *
sprouts / herbs / peanuts / stone fruit / chilli & tamarind
dressing - 10 *
truffle mashed potatoes - 9
pomme fritz / parmesan / truffle salt / aioli - 9 *

Pan Seared Northland Market Fish 200g (gf df)

mango curry sauce / pickled mango & cucumber
onion bhaji / curry leaves / lemon
38

Slow Roasted Pork Knuckle (Dinner only)

peanut slaw / truffle mashed potato / jus
45

Rib Eye bone-in 800g (to share) (gf df)

house made karashi mustard / wasabi salsa verde
tomato chutney
80

Charlotte's Wood Fired Pizzas

please see pizza menu

eggplant parmigiana - 12 *
stuffed capsicum / egg / parmigiano - 13 *
peanut slaw / pukara balsamic / Japanese mayo - 9 *
mixed lettuce / blue cheese / walnuts / pears / buttermilk
dressing - 10 *
pretzel / obatzta - 11
(* vegan options available)

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

Aglio 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 / kaupiro cheese

rocket / buffalo mozzarella / truffle oil

25

Prosciutto

tomato base / buffalo mozzarella / prosciutto / rocket

25

Carne

tomato base / ground salami / pork & fennel sausage

buffalo mozzarella / parma ham / rocket / chilli

26

Smoked Salmon

tomato base / smoked salmon / capers / red onion

dill / buffalo mozzarella / crème fraiche

27

Desserts

Almond & Coconut Panna Cotta (df gf vgn)

rhubarb and strawberry salad / berry sherbet

freeze dried rhubarb

13

Chocolate Feuillantine

berry praline / black berry sorbet

16

Sorbet Selection (df vgn gf opt)

biscotti

14

Duo Cheese Plate 50g (gf opt)

truffle brie / parihaka / 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

Pirate Queen

black collar rum / disaronno / marasca liqueur
sour cherry / fresh lime
17

Mutiny at Sea

cinnamon whiskey / fresh lemon
cherry juice / ginger ale
16

Charlotte's Little Helper

black collar gin / st germain liqueur
violette liqueur / lemon
17

Seafoam Dream

black collar vodka / crème de menthe
crème de cacao / fresh cream
15

Espresso Martini

espresso shot / vanilla vodka
kahlua
18

Deserted Island

tequila / mandarin liqueur / orange & lime juice
passion fruit
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

Methode Traditionelle & Champagne	Gl	Btl	Rose	Gl	Btl
Mionetto Prosecco - Italy	9.5	45	Straw Island - Marlborough	9.5	45
Nautilus Cuvee - Marlborough	16	75	Anthony Joseph Vidal - Hawkes Bay		55
Pol Roger - Epernay		100	Omata - Bay of Islands	13	60
Sauvignon Blanc			Rogue Vine - Bay of Islands		60
Allan Scott - Marlborough	9.5	45	The Landing - Bay of Islands	13	60
Rogue Vine - Bay of Islands	12	55	Cabernet Predominant		
Villa Maria Taylors Pass - Marlborough		60	Mills Reef 'Reserve' - Hawke's Bay	12	55
Palliser Estate - Martinborough		65	Te Mata 'Awatea' - Hawke's Bay	17	85
Dog Point - Marlborough	14	65	Merlot Predominant		
Pinot Gris			Straw Island - Hawke's Bay	9.5	45
Straw Island - Gisborne	9.5	45	Man O' War 'Ironclad' - Waiheke Island		90
Omata Estate - Bay of Islands	12	55	Pinot Noir		
Amisfield - Central Otago	15	70	Lake Chalice - Marlborough	11	50
Chardonnay			Wooing Tree 'Beetle Juice' - Central Otago	14	65
Straw Island - Gisborne	9.5	45	Rockburn - Central Otago		90
Mills Reef 'Reserve' - Hawke's Bay	12	55	Syrah / Shiraz		
Omata Estate - Bay of Islands	14	65	Villa Maria - Hawke's Bay		50
The Landing - Bay of Islands		75	Grant Burge 5th Generation - Barossa	13	60
Classic Whites			Omata Estate - Bay of Islands	15	70
Wine Makers Wife - Riesling - Marlborough		50	Shaw + Smith - Adelaide Hills		90
Marc Bredif Vouvray - Chenin Blanc - France	15	70	Mills Reef 'Elspeth' - Hawke's Bay		90
			Classic Reds		
			Chakana Nuna - Organic Malbec - Argentina	12	60

Beer & Cider

Tap Beer	Small	Large		
Heineken	8.5	11	Tui	9
Tiger	8.5	11	Export Gold	9
Monteith's Patriot (APA)	9	12.5	Sol (Mexico)	9
Tuatara Pilsner	9	12.5	Northland Bottled Beer	
Tuatara Hazy (NZPA)	9	12.5	McLeods Scotch Ale (500ml)	16
Monteith's Crushed Apple Cider	8.5	11	McLeods Far North Chili Pils (500ml)	15
Kiwi Bottled Beer			McLeods Sol Berry Sour (500ml)	16
Tuatara Pacific Pale Ale		9.5	McLeods Pioneer Porter (330ml)	10
Tuatara Helles Lager		9.5	Low-Alcohol Bottled Beer	
Tuatara Primal IPA (500ml)		15	Tuatara ITI IPA 3.3%	8.5
Monteith's Red IPA		9.5	Heineken Light 2.5%	8.5
Monteith's Summer Ale		9	Heineken 0%	8.5
Monteith's Black		9	Bottled Cider	
Monteith's Original		9	Monteiths Golden Dry	9
Monteith's Radler		9	Monteiths Pear	9
			Rekorderlig Strawberry & Lime	9.5

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