





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

Bread & Dip (df gf opt)

ciabatta / hummus / carmona olives
pukara balsamic vinegar / evoo / butter
15

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

Salt & Pepper Squid (df gf opt)

kimchi mayo / lemon
18

Crispy Sesame Tofu Salad (gf df vgn) 16

OR

Cold Roasted Duck Leg Salad (gf df) 23

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

Open Sushi (gf)

sichuan cured trevally / sushi rice / pickled ginger
avocado crème fraîche / cucumber / chilli / furikake
26

Taste of Islands (to share) (gf)

ika-mata / poke / tuna tataki / seaweed salad
prawn crackers / crostini
39

Mains

Spinach Malfatti (gf opt)

butternut squash purée / parmesan reggiano
crostini / crispy sage

29

Pan Seared Northland Market Fish 200g (gf df opt)

white bean purée / warm mediterranean salad
caper berries / anchovies / lemon

39

Eye fillet 200g (gf)

celeriac puree / broccolini / duck liver parfait
cranberry gel / foyot sauce

44

Slow Roasted Pork Knuckle (dinner only)

red sauerkraut / apple salsa / jus

48

Lamb & Chicken Kebab (gf df) (to share)

pilaff rice / onion / capsicum / raita
mint sauce / tomato passata / cashews

55

Charlotte's Wood Fired Pizzas

please see pizza menu

Charlotte's Sides

green veggies / roasted capsicum / sliced almond
lemon zest / evoo - 9 *

sprouts / herbs / peanuts / stone fruit
chilli & tamarind dressing - 10 *

pomme fritz / parmesan / truffle salt / aioli - 9 *

eggplant parmigiana - 12 *

peanut slaw / pukara balsamic / japanese mayo - 9 *

cos lettuce / parmesan / pancetta / pumpkin seeds
ranch dressing (v opt) - 10

(* 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 / rocket

buffalo mozzarella / truffle oil

25

Prosciutto

tomato base / buffalo mozzarella / prosciutto

rocket / parmesan

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 fraîche

27

Desserts

Chai Tea Crème Brûlée

madeleines

15

Chocolate Slice

berry praline / black berry sorbet

14

Sorbet Selection (df vgn gf opt)

biscotti

14

Duo Cheese Plate 50g (gf opt)

truffle brie / cumin gouda / 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

Caribbean Dream

malibu / chambord / apple
lime / cherry
18

Jupiter Escape

scapegrace black gin / crème de violette
lemon / soda
19

Sweet & Spice

vodka / passionfruit / lime
tabasco
17

Cheeky Charlotte

rosé / brandy / passionfruit
lemon / seasonal fruit
17

Stormy Pirate Punch

spiced rum / maple / lime
ginger beer
17

Chocolate Martini

vodka / baileys / crème de cacao
chocolate sauce / cream
18

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

Method Traditionelle & Champagne	Gl	Btl	Rose	Gl	Btl
Mionetto Prosecco - Italy	9.5	45	Straw Island - Gisborne	9.5	45
Nautilus Cuvee - Marlborough		75	Anthony Joseph Vidal - Hawkes Bay		55
Pol Roger - Epernay		100	Omata - Bay of Islands		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		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		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	11	50
The Landing - Bay of Islands		75	Grant Burge 5th Generation - Barossa	13	60
Classic Whites			Omata Estate - Bay of Islands		70
Wine Makers Wife - Riesling - Marlborough		50	Shaw + Smith - Adelaide Hills		90
Marc Bredif Vouvray - Chenin Blanc - France		70	Mills Reef 'Elspeth' - Hawke's Bay		90
			Classic Reds		
			Chakana Nuna - Organic Malbec - Argentina		60

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
			Heineken 0%	8.5
Bottled Beer			Bottled Cider	
Monteith's Original		9	Monteiths Golden Dry	9
Monteith's Radler		9	Monteiths Pear	9
Monteith's Black		9	Rekorderlig Strawberry & Lime	9.5
Tuatara American Pale Ale		9.5		
Tuatara Pilsner		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