





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 / sherry mignonette / chives
tempura / fire dragon mayo / lemon
miso butter / pistachio crumb / lemon

3.5

Bread & Dip (df gf opt)

hummus / carmona olives / whipped butter
evoo / balsamic

15

Roti Canai (vgn df)

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

17

Cumin Lamb Wontons (df)

sweet soy & chinese hot oil / coriander
spring onions / chives

18

Sichuan Salt and Pepper Squid (df gf opt)

kimchi mayo / lemon

18

Warm Roasted Duck Leg Salad (gf df)

bean sprouts / coriander / peanuts / cucumber
tamarind & chilli dressing / dried shallots

18

Fresh Burrata

peanuts / sweet soy & chinese hot oil / coriander
spring onions / fry bread / furikake

24

Ruakaka Kingfish Sashimi (gf df)

nam jim dressing / pickled fennel / mustard seed
seaweed cracker

24

Mains

Linguine ai Frutti di Mare (df)

prawns / squid / market fish / mussels
basil / garlic / sun-dried tomatoes
jalapeños

29

Spinach Curry (vgn df gf opt)

tofu / ginger / coconut chips
basmati rice / roti

27

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

parsnip puree / sautéed silverbeet
bacon lardons / baby carrots / rouille

39

Charlotte's Sides

green veggies / roasted capsicum / sliced almond
lemon zest / evoo (gf df vgn) - 9

bean sprouts / snow peas / peanuts / cucumber
chilli & tamarind dressing / dried shallots (gf df vgn) - 10
pomme fritz / parmesan / truffle salt / aioli (gf df opt) - 9
prawn crackers / kimchi mayo - 8

Savannah Eye fillet 180g

mushroom risotto / almonds / broccolini
dauphiné potato / jus

40

Slow Roasted Pork Knuckle (to share) (Dinner only) (df opt)

kūmara purée / peanut slaw / jus

49

Beef & Pork Chorizo Salsiccia 500g (to share)

capsicum salsa / cauliflower purée / ciabatta

45

Charlotte's Wood Fired Pizzas

please see pizza menu

cabbage kimchi (gf df) - 11

peanut slaw / pukara balsamic / japanese mayo (gf df) - 9

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

red sauerkraut (gf) - 11

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

Alio Pizza Bread (df vgn)

confit garlic / rosemary salt

11

Margherita (vgn opt)

tomato base / fresh tomato
buffalo mozzarella / basil

24

Funghi (vgn opt)

garlic base / field mushrooms / rocket
buffalo mozzarella / truffle oil

26

Prosciutto

tomato base / buffalo mozzarella / prosciutto
rocket / parmesan

25

Carne

tomato base / ground salami / pork & fennel sausage
buffalo mozzarella / prosciutto / rocket / chilli

27

Smoked Salmon

tomato base / smoked salmon / capers / red onion
dill / buffalo mozzarella / crème fraîche

28

Desserts

Chocolate Fondant (allow 15 min to prepare)

berry coulis / vanilla ice cream

16

Orange Almond Cake (gf df)

coconut sorbet / orange coulis
candied almonds

14

Sorbet Selection (df gf opt)

biscotti

14

Chef's selection of cheese (gf opt)

mixed nuts / fresh fruit / relish / crackers

17

Port / Dessert Wine

Marsden Port - 9

Otima 10yr - 15

Otima 20yr - 23

Allan Scott Late Harvest Dessert Wine - 14 / 55

Charlotte's Speciality Cocktails

After 8

cointreau / crème de menthe
chocolate / lemon

17

Spiced Pineapple Sours

black collar spiced rum / lemon
pineapple / spiced pineapple foam

18

Apple Bomb

fireball / apple liqueur / lemon / cinnamon

18

Salted Caramel Espresso Martini

black collar vodka / kahlua
espresso / caramel

18

Berry Lavender Gin Fizz

black collar gin / st germain
raspberry & lavender syrup / lemon

18

Berried Treasure

el jimador tequila / berry coulis / lime
raspberry

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
Mionetto Prosecco - Italy	10.5	50
Nautilus Cuvee - Marlborough		75
Pol Roger - 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

Rose

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

Cabernet Predominant

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
Wooing Tree 'Beetle Juice' - Central Otago	14	65
Rockburn - Central Otago		90

Syrah / Shiraz

Grant Burge 5th Generation - Barossa	12	60
Pask Gimblett Gravels - Hawkes 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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Beer & Cider

Tap Beer	Small	Large		
Heineken	9.5	12	Export Gold	9
Tiger	9.5	12	Export Xtra Low Carb	9
Monteith's Patriot APA	10	13.5	Sol (Mexico)	9
Tuatara Pilsner	10	13.5	Northland Bottled Beer	
Tuatara Hazy (NZPA)	10	13.5	McLeods Scotch Ale (500ml)	16
Monteith's Crushed Apple cider	9.5	12	McLeods Far North Chili Pils (500ml)	15
Bottled Beer			McLeods Raspberry & Kiwifruit Ale (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
Tui		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 ale			Genmaicha	
tonic			Peppermint	
soda			Dragon Pearl Jasmin	
Juice		5	Chamomile	
apple			Hot Cinnamon	
orange			Indian Spice (Chai)	
cranberry			Max Coffee	4.5
tomato			Freshly roasted in the Bay of Islands	
pineapple			Flat White	
Antipodes Water	500ml	5	Latte	
Sparkling or Still	1ltr	9	Cappuccino	
Schweppes Ginger Beer		5.5	Mochaccino	
Red Bull		5	Long Black	
			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