





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 & Prawn Sui Mai

ginger & spring onion dressing

15

Steamed 'Houhora' Pork Bao Buns

Houhora pork belly / pickled cucumber

kimchi / hoisin sauce

17

Gazpacho With Quinoa Stuffed Avocado (gf df vgn v)

tomato / capsicum / avocado quinoa

almonds / cumin

16

Smoked Paprika Calamari (gf df opt)

rocket / seasonal fruit / tomato / wasabi mayo

19

Tuatua & Mussels (gf df)

japanese broth / spring onion / seaweed

19

Charlotte's Antipasto – to Share

prosciutto / capocollo / salchichón / provolone
olives / crostinis / hummus / pickled vegetables

55

Heirloom Caprese

tomato / buffalo cheese / balsamic / evoo / crostini

16

Waikare Inlet Oysters

natural / prelibato white balsamic / lemon & tabasco (gf df)

20/38

tempura / fire dragon mayo / lemon

21/40

miso / pistachio crumb / lemon

22/42

Mains

Pasta al Nero di Seppia (df)

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

28

Jackfruit Mole (gf df vgn)

refried beans / rice / chargrilled salsa
cashew sour cream / pepita / tortilla

29

Free Range Confit Duck Leg (gf df opt)

pea puree / corn / peas / tomato / apple / jus

38

Pan Seared Northland Market Fish (df gf opt)

kumara / coconut / herbs / couscous
caramelised walnuts / sultanas / asian fumet

39

Lamb Rump (gf df opt) (served pink)

beetroot / broccolini / goat cheese
pine nuts / jus

36

250g Rib Eye (df gf)

chimichurri / edamame / bok choy
green beans / confit tomato / jus

42

Slow Roasted Pork Knuckle (df opt) (Dinner Only)

semmel knodel / kraut salad / jus

40/70

Charlotte's wood fire Pizzas

Please see Pizza Menu

Charlotte's Sides

handmade bread / pukara balsamic / evoo - 6

green beans / roast capsicum / sliced almonds

lemon zest / evoo - 8

roquette salad / nashi pears / blue cheese

caramelised walnuts / apricot dressing - 8

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., Cows mozzarella (fior de Latte) sourced from "il Casarro"

Gluten Free pizza bases available on request

Aglio Pizza Bread (df v vgn)

confit garlic / rosemary salt / evoo

10

Margherita (v vgn opt)

tomato base / fresh tomato

buffalo mozzarella / basil

20

Smoked Salmon

tomato base / salmon / caper / red onion

dill / crème fraiche

26

Funghi (v vgn opt)

garlic base / field mushroom / taleggio

mozzarella / rocket / truffle oil

25

Carne

tomato base / ground salami

pork and fennel sausage / buffalo mozzarella

parma ham / rocket / chilli

26

Prosciutto

tomato base / mozzarella / prosciutto / rocket

25

Daily Special Pizza

please ask one of our friendly staff members

for today's flavour

24

Bar Snacks

Crispy Cauliflower Wings (df gf vgn)

pineapple jalapeno salsa / avocado mayo

15

Team Picked Waitata Bay Olives (gf opt)

olives / feta / sundried tomatoes / crostini

12

Hot Dog

house made pork sausage

caramelized white onion / salsa / pomme frite

17

Pretzels

obatzda cheese dip

13

Desserts

Brûléed Pineapple (df)

spiced panko / berries / meringue

15

Chocolate Cherry Cake (gf df vgn)

plum & cherry `nice` cream / almond praline

15

Sorbet Selection (df gf vgn)

biscotti

13

Dessert Of The Week

please ask one of our friendly staff members
for today's flavour

15

Cheese Selection

gorgonzola / manchego / gouda / camembert
tallegio / mix nuts / fresh fruit / relish / manuka
honey / crackers

15/40

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

Watermelon Margarita

tequila / cointreau / lime / fresh watermelon
18

Peachy Keen

black collar gin / prosecco / peach
18

Cocktail of the Week

Please ask our friendly staff for this week's
flavour

Charlotte's Espresso Martini

vanilla vodka / hazelnut liqueur
kahlua / espresso
18

Lemon Drop Martini

limoncello / black collar vodka / lemon
18

The HR "Horatio's Revenge"

black collar gin / elderflower liqueur
chambord / apple sourz / lemon juice
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

	Gl	Btl		Gl	Btl
Methode Traditionelle & Champagne			Riesling		
Mionetto Prosecco - Brut - Italy	9.5	45	Wine Makers Wife- Waipara	11	50
Nautilus Cuvee – Marlborough	16	75	Rose		
Pol Roger Brut Réserve - Epernay	20	110	Marsden - Bay of Islands	9.5	45
Sauvignon Blanc			Vidal 'Reserve' – Hawkes Bay		50
Allan Scott – Marlborough	9.5	45	Omata Estate – Bay of Islands		55
Villa Maria 'Taylors Pass' – Marlborough		55	Rogue Vine – Bay of islands	13	60
Rogue Vine – Bay of Islands	12	55	Margrain – Martinborough	14	65
Palliser Estate – Martinborough	13	60	Cabernet Predominant		
Dog point – Marlborough		70	Mills Reef 'Reserve' - Hawke's Bay	12	55
Pinot Gris			Te Mata 'Awatea' – Hawke's Bay		90
Straw Island – Gisborne	9.5	45	Merlot Predominant		
Marsden - Bay of Islands		50	Straw Island – Hawke's Bay	9.5	45
Omata Estate - Bay of Islands	12	55	Pinot Noir		
Amisfield – Central Otago	15	70	Lake Chalice - Marlborough	11	50
Chardonnay			Wooing Tree 'Beetlejuice' - Central Otago	14	65
Straw Island - Gisborne	9.5	45	Syrah / Shiraz		
Mills Reef 'Reserve' - Hawke's Bay	12	55	Villa Maria – Hawkes Bay	11	50
Omata Estate - Bay of Islands		65	Grant Burge '5 th Generation' - Barossa	12	55
The Landing - Bay of Islands	16	75	Omata Estate 'Reserve' - Bay of Islands		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
Black Dog Dog Father (APA)	9	12.5	McLeods Great Migration IPA 500ml	15
Tuatara Hazy (NZPA)	9	12.5		
Monteith's Crushed Apple cider	9	12.5		
			Low-Alcohol Bottled Beer	
			Heineken Light 2.5%	8.5
			Export Citrus Lemon 0%	8.5
			Heineken 0%	8.5
			Bottled Cider	
			Monteiths Golden Dry	9
			Monteiths Pear	9
			Rekorderlig Strawberry & Lime	9.5
Bottled Beer				
Monteith's Original		9		
Monteith's Radler		9		
Monteith's Black		9		
Monteith's The Barber Lager		9		
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
Jura 10 yrs	11
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
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
Sip Smith Sloe Gin	10

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