



Lunch – (12pm-3pm)

Paroa Bay Oysters

Natural Nuoc Cham Dressing / Lemon - \$5 each
Tempura Korean Gochujang Mayo / Lemon - \$6 each

Aglia Pizza Bread

Confit Garlic / Rosemary Salt
10

Fried Cauliflower (DFO, VGO) 🌿

Gochujang / Chilli / Maple / Sesame Seeds
14

Te Ika Mata 80g (GFO, DFO)

Raw Market Fish / Lemon / Coconut / Coriander / Chilli
14

Calamari (GFO, DFO)

Szechuan Sauce / Wasabi Furikake / Spring Onion / Lemon
19

Bao Buns (DFO, VGO)

Crispy Pork Belly OR Maungatapere Oyster Mushrooms

CK Mayo / Pickled Vegetables / Coriander / Crispy Shallots / Sesame Seeds
20 / 18

Hangi Kumara Falafel Salad (GFO, DFO, VGO)

Tomato / Cucumber / Carrot / Radish / Mixed Leaf Salad / Sesame Dressing
25

Grilled Beef Sirloin Sandwich (GFO, DFO)

Ciabatta / Roasted Red Peppers / Caramelized Onions / Mustard Mayo
Rocket / Watercress
28

Charlotte's Beef Burger (GFO)

Potato Bun / Patty 180g / Bacon / Cheese / Lettuce / Kasundi Sauce /
Pickles / Chipotle / Shoestring Fries
30



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Sides to Share

Charlotte's Fries / Parmesan / Truffle Salt / Aioli - 12

Seasonal Vegetables - 12

Fried Potatoes / Garlic / Horseradish Creme Herbs - 12

Coleslaw / Peanuts / Kewpie Mayo / Balsamic - 12

Braised Cabbage / Miso Butter Emulsion - 12

Roasted Carrots / Galangal Sauce / Crispy Shallots - 12

Iceberg Lettuce / Namjim Dressing / Goats Cheese / Crispy Shallots - 13

Palusami / Taro Leaves / Coconut Cream / Onion / Crispy Shallots - 13

Charlotte's Wood-Fired Pizzas

See Next Page



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Charlotte's Woodfired Pizzas

All pizzas are hand crafted with the love that Charlotte felt for her conquests. The pizzas are cooked in a 400°C 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 and Buffalo mozzarella is sourced from the Clevedon Valley Buffalo Co.

Margherita (VGO)

Tomato Base / Confit Garlic / Buffalo Mozzarella / Grated Mozzarella / Basil
28

Funghi (VGO)

Garlic Base / Field Mushrooms / Buffalo Mozzarella / Grated Mozzarella
Rocket / Truffle Oil
30

Prosciutto

Tomato Base / Confit Garlic / Buffalo Mozzarella / Grated Mozzarella
Prosciutto / Rocket
34

Carne

Tomato Base / Confit Garlic / Buffalo Mozzarella / Salami
Pork & Fennel Sausage / Prosciutto / Rocket / Chilli Oil
35

Smoked Salmon

Tomato Base / Confit Garlic / Smoked Salmon / Capers / Red Onion / Dill
Grated Mozzarella / Crème Fraiche
36

Gluten Free Base +\$5

Vegan Cheese +\$5



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Dinner – (5pm-9pm)

Entrees

Paroa Bay Oysters

Natural Nuoc Cham Dressing / Lemon - \$5 each

Tempura Korean Gochujang Mayo / Lemon - \$6 each

Aglia Pizza Bread

Confit Garlic / Rosemary Salt

10

Fried Cauliflower (DFO, VGO) 🌿

Gochujang / Chilli / Maple / Sesame Seeds

14

Te Ika Mata 80g (GFO, DFO)

Raw Market Fish / Lemon / Coconut / Coriander / Chilli

14

Calamari (GFO, DFO)

Szechuan Sauce / Wasabi Furikake / Spring Onion / Lemon

19

Bao Buns (DFO, VGO) -

Crispy Pork Belly OR Maungatapere Oyster Mushrooms

CK Mayo / Pickled Vegetables / Coriander / Crispy Shallots / Sesame Seeds

20 / 18

Lamb Croquettes (DFO)

Lamb Shoulder / Szechuan / Tamarind Sauce / Coriander / Chilli

Spring Onion / Lime

24

Ruakaka Kingfish Crudo 80g (DFO, GFO)

Mirin / Sesame / Miso / Chilli / Fried Shallots / Coriander

24

Seared Ora King Salmon 120g (GFO)

Soy Honey Glaze / Spring Onion / Coriander / Chilli

Seaweed Butter Emulsion

25



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Mains

Spiced Pumpkin Beignets (GFO, DFO, VGO)

Baba Ghanoush / Cashew Cream / Roasted Kumara / Bok Choy
Marinated Mushroom / Pomegranate

32

House Made Potato Gnocchi (DFO)

Butternut / Rosemary / Chilli / Pumpkin Seeds

35

Pan-Seared Northland Market Fish (GFO)

Pea Puree / Lemongrass / Ginger / Coconut Curry Sauce / Gai Lan

45

'Speckled Park' Scotch / Rib Eye Steak 250g (GFO, DFO)

Broccolini / Confit Garlic / Fried Potatoes / Café de Paris Butter / Jus

47

To Share

Slow Roasted Pork Knuckle (DFO, GFO)

(Recommended to pre-order at time of booking)
Choice of Two Sides / Burnt Apple Puree / Jus

65

18hr Slow Braised Beef Short Rib (GFO, DFO)

Choice of Two Sides / Gremolata / Jus

95

Sides to share

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Seasonal Vegetables - 12

Fried Potatoes / Garlic / Horseradish Creme Herbs - 12

Coleslaw / Peanuts / Kewpie Mayo / Balsamic - 12

Braised Cabbage / Miso Butter Emulsion - 12

Roasted Carrots / Galangal Sauce / Crispy Shallots – 12

Iceberg Lettuce / Namjim Dressing / Goats Cheese / Crispy Shallots - 13

Palusami / Taro Leaves / Coconut Cream / Onion / Crispy Shallots - 13



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Desserts

Pistachio and White Chocolate Blondie

Strawberry Ice Cream

15

Lime Pie

Cookie / Mint & Lime Gel / Mascarpone Cream

15

Apple Crumble (GFO, VGO)

Cinnamon / Rolled Oats / Almond / Feijoa Sorbet

15

'Charlie's Gelato' (GFO, VGO)

Popcorn / Freeze Dried Fruit

Served in a waffle cone

Ask our lovely staff for our daily selection of Sorbetto's & Gelatos

10

Affogato (GFO)

Espresso & Vanilla Gelato

Add a Liquor of Your Choice

Kahlua / Vanilla Galliano / Irish Whiskey / Cointreau / Tia Maria / Baileys /

Frangelico

10 / 15

Not feeling like a dessert? How about a ...

Liquid Dessert

Perky Nana Martini

St Remy VSOP / Banana / Crème de Cacao

Coconut Milk / Chocolate

21

CK Espresso Martini

Black Collar Vodka / Quick Brown Fox

Vanilla / Max Coffee

21

CK Negroni

Black Collar Gin / Campari / Antica Formula Vermouth

Orange Bitters

21



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Vegetarian/Vegan Menu – Lunch

Aglio Pizza Bread

Confit Garlic / Rosemary Salt

10

Bao Buns (DFO, VGO) -

Maungatapere Oyster Mushrooms

CK Mayo / Pickled Vegetables / Coriander / Crispy Shallots / Sesame Seeds

18

Fried Cauliflower (DFO, VGO) 🌿

Gochujang / Chilli / Maple / Sesame Seeds

14

Hangi Kumara Falafel Salad (GFO, DFO, VGO)

Tomato / Cucumber / Carrot / Radish / Mixed Leaf Salad / Sesame Dressing

25

Margherita Pizza (VGO)

Tomato Base / Confit Garlic / Buffalo Mozzarella / Grated Mozzarella / Basil

28

Funghi Pizza (VGO)

Garlic Base / Field Mushrooms / Buffalo Mozzarella / Grated Mozzarella
Rocket / Truffle Oil

30

Gluten free base +\$5

Vegan cheese +\$5

Sides to share

Charlotte's Fries / Parmesan / Truffle Salt / Aioli - 12

Seasonal Vegetables - 12

Fried Potatoes / Garlic / Horseradish Creme Herbs - 12

Coleslaw / Peanuts / Kewpie Mayo / Balsamic - 12

Braised Cabbage / Miso Butter Emulsion - 12

Roasted Carrots / Galangal Sauce / Crispy Shallots - 12

Iceberg Lettuce / Namjim Dressing / Goats Cheese / Crispy Shallots - 13

Palusami / Taro Leaves / Coconut Cream / Onion / Crispy Shallots - 13



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Vegetarian/Vegan Menu – Dinner

Entrees

Aglia Pizza Bread

Confit Garlic / Rosemary Salt
10

Bao Buns (DFO, VGO)

Maungatapere Oyster Mushrooms

Pickled Vegetables / Coriander / Crispy Shallots / Sesame Seeds
18

Fried Cauliflower (DFO, VGO) 🌿

Gochujang / Chilli / Maple / Sesame Seeds
14

Mains

Spiced Pumpkin Beignets (GFO, DFO, VGO)

Baba Ghanoush / Cashew Cream / Roasted Kumara / Bok Choy
Marinated Mushroom / Pomegranate
32

Margherita Pizza (VGO)

Tomato Base / Confit Garlic / Buffalo Mozzarella / Grated Mozzarella / Basil
28

Funghi Pizza (VGO)

Garlic Base / Field Mushrooms / Buffalo Mozzarella / Grated Mozzarella
Rocket Truffle Oil
30

Gluten free base +\$5

Vegan cheese +\$5

Sides to share

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Seasonal Vegetables - 12

Fried Potatoes / Garlic / Horseradish Creme Herbs - 12

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