



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 / Coconut / Coriander / Chilli / Lemon

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

Cubano Sandwich (DFO)

Pulled Pork / Shaved Ham / Pickles / Spring Onions / Mustard Mayo / House

Baked Rewena Bread / Shoestring Fries

28

Charlotte's Beef Burger (GFO)

Potato Bun / 180g Beef Patty / Bacon / Cheese / Lettuce / Caramelised

Onions / Confit Garlic Mayo / Shoestring Fries

30



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Sides to Share

Charlotte's Fries / Parmesan / Truffle Salt / Garlic Mayo – 12
(GFO, DFO)

Seasonal Vegetables – 12
(GFO, DFO)

Fried Potatoes / Garlic / Horseradish Crème Fraiche / Herbs – 12
(GFO, DFO)

Coleslaw / Peanuts / Kewpie Mayo / Balsamic – 12
(GFO, DFO)

Baby Cos Lettuce / Parmesan / Bacon Bits / Citrus Yoghurt Dressing /
Croutons – 13
(GFO, DFO)

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 Fraîche
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 / Coconut / Coriander / Chilli / Lemon

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)

Kawakawa Salt / Kaffir Lime Sorbet / Fried Shallots / Coriander

24



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Mains

Spiced Kumara Beignets (GFO, DFO, VGO)

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

Braised Beef Risotto (GFO, DFO)

Risotto / Braised Beef / Braising Jus / Crispy Parmesan
38

Pork Belly (DFO, GFO)

Cauliflower Puree / Broccolini / Baby Carrots / Burnt Apple Sauce / Jus
38

Pan-Seared Northland Market Fish (GFO)

Palusami / Confit Kumara / Silver beet / Beef Lardons
45

'Speckled Park' Sirloin 250g OR 'Speckled Park' Scotch Fillet 250g (GFO, DFO)

Broccolini / Seasonal Potatoes / Confit Garlic / Café de Paris Butter / Jus
47 / 52

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

15hr Slow Braised Beef Short Rib (GFO, DFO)

Choice of Two Sides / Gremolata / Jus
98

Sides to share

Charlotte's Fries / Parmesan / Truffle Salt / Garlic Mayo - 12

Seasonal Vegetables - 12

Fried Potatoes / Garlic / Horseradish Crème Fraiche / Herbs - 12

Coleslaw / Peanuts / Kewpie Mayo / Balsamic - 12

Baby Cos Lettuce / Parmesan / Bacon Bits / Citrus Yoghurt Dressing /
Croutons - 13



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Desserts

Apple Crumble (DFO)

Cinnamon / Rolled Oats / Almond / Feijoa Sorbet
15

Chocolate Brownie (GFO)

Chocolate Butter Scotch / Vanilla Ice Cream
15

Kumara Cake

Spiced Rum Caramel Sauce / Vanilla Ice Cream
15

'Charlie's Gelato' (GFO, VGO)

Popcorn / Freeze Dried Fruit / Praline
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
20



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Vegetarian/Vegan Menu – Lunch

Alio 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 / Garlic Mayo - 12

Seasonal Vegetables - 12

Fried Potatoes / Garlic / Horseradish Crème Fraiche / Herbs - 12

Coleslaw / Peanuts / Kewpie Mayo / Balsamic - 12

Baby Cos Lettuce / Parmesan / Bacon Bits / Citrus Yoghurt Dressing /
Croutons - 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 Kumara 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

Charlotte's Fries / Parmesan / Truffle Salt / Garlic Mayo - 12

Seasonal Vegetables - 12

Fried Potatoes / Garlic / Horseradish Crème Fraiche / Herbs - 12

Coleslaw / Peanuts / Kewpie Mayo / Balsamic - 12

Baby Cos Lettuce / Parmesan / Bacon Bits / Citrus Yoghurt Dressing /

Croutons - 13



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