



Lunch

(12pm-3pm)

Paroa Bay Oysters

Natural; Nuoc Cham dressing / lemon - \$5 each
Tempura; Korean gochujang mayo / lemon -\$6 each

Bread & Dip (DF opt, GF opt, Vgn opt)

Homemade hummus / dukkah / evoo & balsamic
20

Bao Buns (DF opt, vgn opt) -

Braised Beef Brisket OR Maungatapere Oyster Mushrooms

Pickled vegetables / coriander / fried shallots / sesame seeds
23 / 19

Calamari (GF opt, DF opt)

Szechuan sauce / wasabi furikake / spring onion / lemon
19

Market Fish Tacos (DF opt, GF opt)

Asian style slaw / chipotle mayo / pineapple coriander salsa / pepitas
24

Chicken Caesar Salad (DF opt, GF opt)

Chicken thigh / cos lettuce / croutons / anchovies / parmesan/ pancetta
poached egg / caeser dressing
30

Superfood Salad (DF opt, GF opt, Vgn opt) -

Chicken Thigh OR Tofu

Mixed leaf salad / pumpkin seed salsa / roasted kumara / baby carrots
Avocado /crispy quinoa / chia / citrus dressing
28 / 24

Charlottes Beef Burger

Bacon & onion relish / cheese / lettuce / chipotle mayo / shoestring fries
30



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To Share

Taste of Tangaroa (DF opt, GF opt)

Ponzu cured salmon / market fish sashimi / tuna poke / Snapper collars
Cloudy Bay clams / Ika Mata / Paroa Bay Oysters
Kombu soy / pickled ginger / cucumber / kimchi
wasabi / wakame
85

Sides to share

Charlotte's Fries / parmesan / truffle salt / aioli -13
Seasonal vegetables - 13
Herb roasted potatoes – 12
Coleslaw / peanuts - 12
Green peas / fennel / Belle Chevre goats' cheese / mint/ lemon dressing -13
Cos Lettuce / parmesan / pancetta / croutons / salad dressing - 14

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 Clevedon Valley Buffalo Co.

Margherita (vgn opt)

Tomato base / fresh tomato / buffalo mozzarella / grated mozzarella / basil
28

Funghi (vgn opt)

Garlic base / mushrooms / buffalo mozzarella / grated mozzarella / rocket
truffle oil
30

Prosciutto

Tomato base / buffalo mozzarella / grated mozzarella / prosciutto / rocket
33

Carne

Tomato base / salami / pork & fennel sausage / prosciutto
buffalo mozzarella / rocket / chilli oil
34

Smoked Salmon

Tomato base / smoked salmon / capers / red onion / dill crème fraiche
35

Gluten free base +\$5

Vegan cheese +\$5



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Dinner

Entrees

Paroa Bay Oysters

Natural; Nuoc Cham dressing / lemon - \$5 each

Tempura; Korean gochujang mayo / lemon -\$6 each

Bread & Dip (DF opt, GF opt, Vgn opt)

Homemade hummus / dukkah / evoo & balsamic

20

Calamari (GF opt, DF opt)

Szechuan sauce / wasabi furikake / spring onion / lemon

19

Bao Buns (DF opt, Vgn opt) -

Braised Beef Brisket OR Maungatapere Oyster Mushrooms

Pickled vegetables / coriander / fried shallots / sesame seeds

23 / 19

Market Fish Sashimi (GF opt)

Nam Jim / buttermilk / coriander / fried shallots / chili

25

Massimo's Burrata (GF opt)

Chilli garlic chutney / peanuts / coriander / spring onions

sesame seeds / toasted bread

27

To Share

Taste of Tangaroa (DF opt, GF opt)

Ponzu cured salmon / market fish sashimi / tuna poke / Snapper collars

Cloudy Bay clams / Ika Mata / Paroa Bay Oysters

Kombu soy / pickled ginger / cucumber / kimchi

wasabi / wakame

85



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Mains

House Made Tagliatelle Pasta

Lamb Ragout / tomato / Grana Padano / basil
35

Butternut Risotto (DF opt, GF opt, Vgn opt)

Roasted butternut / Grana Padano / pepitas / kumara crisps
Balsamic dressing
33

Pan-seared Northland Market Fish (GF opt)

Cauliflower puree / silverbeet / peas / Kawakawa salsa verde / beef jus
45

'Speckled Park' Beef Scotch Fillet (GF opt, DF opt)

Romesco / almonds / vine ripened tomato / succotash / coriander emulsion
48

To Share

Slow Roasted Pork Knuckle (DF opt, GF opt)

(Recommended to pre-order at time of booking)
Choice of two sides & jus
65

Bone in Ribeye (Savannah) 600gr (GF opt)

Choice of two sides / beef jus & bonemarrow butter
85

Sides to share

Charlotte's Fries / parmesan / truffle salt / aioli -13

Seasonal vegetables - 13

Herb roasted potatoes – 12

Coleslaw / peanuts - 12

Green peas / fennel / Belle Chevre goats' cheese / mint/ lemon dressing -13

Cos Lettuce / parmesan / pancetta / croutons / salad dressing - 14



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Desserts

Tonka Bean Rice Pudding (DF opt, GF opt, Vgn opt)

Lemon sorbet / almond / summer fruit

15

Vanilla Panna Cotta

Passionfruit curd / summer fruit / lime meringue

15

Chocolate Mousse Tart

Salted caramel / cocoa nibs tuille / citrus mascarpone

15.5

'Charlie's Gelato' Selection (GF opt, Vgn opt)

Mixed nut praline

Ask our lovely staff for our daily selection of sorbetto's & gelatos

15

Charlotte's Cheese Selection (GF opt)

'Belle Chevre' Goat's Feta

'Kapiti' Akatea Brie

'Mahoe' Gouda

'Mahoe' Blue

Crackers / bread / honey / fruit / pear & fig relish

32

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t-shirt 35

trucker cap 22



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Vegetarian/Vegan Menu - Lunch

Bread & Dip (DF opt, GF opt, Vgn opt)

Beetroot hummus / dukkah / evoo & balsamic
20

Bao Buns (DF opt, Vgn opt) -

Maungatapere Oyster Mushrooms

Pickled vegetables / coriander / fried shallots / sesame seeds
19

Superfood Salad (DF opt, GF opt, Vgn opt) - Tofu

Mixed leaf salad / pumpkin seed salsa / roasted kumara / baby carrots
crispy quinoa / chia / citrus dressing
24

Margherita Pizza (Vgn opt)

Tomato base / buffalo mozzarella / grated mozzarella / basil
28

Funghi Pizza (Vgn opt)

Garlic base / 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 -13

Seasonal vegetables - 13

Herb roasted potatoes -12

Coleslaw / peanuts - 12

Green peas / fennel / Belle Chevre goats cheese / mint / lemon dressing -13



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Vegetarian/Vegan Menu - Dinner

Entrees

Bread & Dip (DF opt, GF opt, Vgn opt)

Beetroot hummus / dukkah / evoo & balsamic
20

Bao Buns (DF opt, Vgn opt) -

Marinated Maungatapere Oyster Mushrooms

Pickled vegetables / coriander / fried shallots / sesame seeds
19

Massimo's Burrata (GF opt)

Chilli garlic chutney / peanuts / coriander / spring onions
sesame seeds / toasted focaccia
26

Mains

Butternut Risotto (DF opt, GF opt, vgn opt)

Roasted butternut / parmesan / pepitas / butternut crisps
33

Margherita Pizza (Vgn opt)

Tomato base / buffalo mozzarella / grated mozzarella / basil
28

Funghi Pizza (Vgn opt)

Garlic base / 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 -13

Seasonal vegetables - 13

Herb roasted potatoes -12

Coleslaw / peanuts - 12

Green peas / fennel / Belle Chevre goats cheese / mint / lemon dressing -13



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