



## **Lunch**

**(12pm-3pm)**

### **Paroa Bay Oysters**

**Natural;** Nuoc Cham Dressing / Lemon - \$5 each

**Tempura;** Korean Gochujang Mayo / Lemon -\$6 each

### **Te Ika Mata 70g (GFO, DFO)**

Market fish / Lemon / Coconut / Coriander / Chilli

14

### **Fried Cauliflower (DFO, VGO)**

Gochujang / Chilli / Maple / Sesame

14

### **Bread & Dip (DFO, GFO, VGO)**

Homemade Hummus / Dukkah / EVOO & Balsamic

18

### **Calamari (GFO, DFO)**

Szechuan Sauce / Wasabi Furikake / Spring Onion / Lemon

19

### **Bao Buns (DFO, VGO) -**

**Braised Beef Brisket OR Maungatapere Oyster Mushrooms**

Pickled Vegetables / Coriander / Fried Shallots / Sesame Seeds

22 / 18

### **Caesar Salad (DFO, GFO)**

#### **Chicken Thigh OR Tofu**

Cos lettuce / Croutons / Anchovies / Parmigiano / Pancetta / Poached Egg /

Caesar Dressing

30 / 25

### **Charlottes Chicken Burger**

Buttermilk Fried Chicken / Cos Lettuce / Kasundi Sauce / Pickles / Cheese

Shoestring Fries

30

### **Braised Lamb Shoulder Flat Bread (DFO)**

King Country Lamb Shoulder / Mint Yoghurt / Coriander / Red Onion

Kawakawa Salsa

32



Follow us on Facebook & Instagram  
#charskitchen





## **Sides to Share**

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

Seasonal Vegetables – 12

Smashed Fried Potatoes / Garlic / Herbs - 12

Coleslaw / Peanuts / Pukara Balsamic – 12

Palusami / Taro Leaves / Coconut Cream / Onion -13

Cos Lettuce / Parmigiano / Pancetta / Croutons / Salad Dressing - 12

## **Charlotte's Wood-Fired Pizzas**

See Next Page



Follow us on Facebook & Instagram  
#charskitchen





## 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 (VGO)**

Tomato Base / Fresh tomato / Buffalo Mozzarella / Grated Mozzarella / Basil  
28

### **Funghi (VGO)**

Garlic Base / Field 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  
35

### **Smoked Salmon**

Tomato Base / Smoked Salmon / Capers / Red Onion / Dill Crème Fraiche  
36

*Gluten Free Base +\$5*

*Vegan Cheese +\$5*



Follow us on Facebook & Instagram  
#charskitchen





## **Dinner**

(5pm-9pm)

### **Entrees**

#### **Paroa Bay Oysters**

**Natural;** Nuoc Cham Dressing / Lemon - \$5 each

**Tempura;** Korean Gochujang Mayo / Lemon -\$6 each

#### **Te Ika Mata 70g (GFO, DFO)**

Market fish / Lemon / Coconut / Coriander / Chilli

14

#### **Fried Cauliflower (DFO, VGO)**

Gochujang / Chilli / Maple / Sesame

14

#### **Bread & Dip (DFO, GFO, VGO)**

Homemade Hummus / Dukkah / EVOO & Balsamic

18

#### **Calamari (GFO, DFO)**

Szechuan Sauce / Wasabi Furikake / Spring Onion / Lemon

19

#### **Bao Buns (DFO, VGO) -**

**Braised Beef Brisket OR Maungatapere Oyster Mushrooms**

Pickled Vegetables / Coriander / Fried Shallots / Sesame Seeds

22 / 18

#### **Lamb Ribs (GFO, DFO)**

Tamarind Chutney / Coriander / Chilli / Lime

22

#### **Tuna Sashimi (DFO, GFO)**

Soy Sesame Dressing / Pickled Pears / Coriander / Fried Shallots

26



Follow us on Facebook & Instagram  
#charskitchen





## **Mains**

### **Roasted Butternut (GFO, DFO, VGO)**

Coconut Curried Lentils / Crispy Kale / Coconut Yoghurt  
28

### **Beef Ragu Pappardelle (DFO)**

Beef Cheek Ragu / Parmigiano / Fresh Herb  
38

### **Pan-seared Northland Market Fish (GFO)**

Kumara / Bacon / Silverbeet / Green Peas / Crayfish Sauce  
42

### **Braised Lamb Shank (GFO)**

Creamy Mash / Braised Carrots / Port Wine Jus  
43

### **'Speckled Park' Beef Scotch Fillet 250g (GFO, DFO)**

Caramelised Cauliflower Puree / Brussel Sprouts / Seasoned Potatoes /  
Beef Jus  
45

## **To Share**

### **Slow Roasted Pork Knuckle (DFO, GFO)**

(Recommended to pre-order at time of booking)  
Choice of Two Sides & Jus  
65

### **Sides to share**

Charlotte's Fries / Parmesan / Truffle Salt / Aioli -12  
Seasonal Vegetables -12  
Smashed Potatoes / Lemon Peppers / Garlic / Herbs -12  
Coleslaw / Peanuts / Kewpie Mayo / Balsamic -12  
Palusami / Taro Leaves / Coconut Cream / Onion -13  
Cos Lettuce / Parmigiano / Pancetta / Croutons  
Salad Dressing - 12



Follow us on Facebook & Instagram  
#charskitchen





## Desserts

### **Vegan Chocolate Brownie (VGO)**

Cashew Cream / Passionfruit Gel

14

### **Orange & Almond Cake (GFO, DFO)**

Carrot / Cointreau / Chantilly Cream

14

### **Vanilla Flan (GFO)**

Toffee Sauce / Praline / Vanilla Ice Cream

14

### **'Charlie's Gelato' Selection (GFO, VGO)**

Mixed Nut Praline

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

15

## Love Charlotte's Kitchen?

**T-shirt 45**

**Trucker Cap 22**



Follow us on Facebook & Instagram  
#charskitchen





## Vegetarian/Vegan Menu – Lunch

### **Bread & Dip (DFO, GFO, VGO)**

Homemade Hummus / Dukkah / EVOO & Balsamic  
18

### **Bao Buns (DFO, VGO) -**

#### **Maungatapere Oyster Mushrooms**

Pickled Vegetables / Coriander / Fried Shallots / Sesame Seeds  
18

### **Fried Cauliflower (DFO, VGO)**

Gochujang / Chilli / Maple / Sesame  
14

### **Tofu Caesar Salad (DFO, GFO)**

Tofu / Cos lettuce / Croutons / Parmigiano / Poached Egg / Caesar Dressing  
25

### **Margherita (VGO)**

Tomato Base / Fresh tomato / Buffalo Mozzarella / Grated Mozzarella /  
Basil  
28

### **Funghi (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

Smashed Potatoes/ Lemon Peppers / Garlic / Herbs -12

Coleslaw / Peanuts / Kewpie Mayo / Balsamic -12

Palusami / Taro Leaves / Coconut Cream / Onion -13

Cos Lettuce / Parmigiano / Croutons / Salad Dressing - 12



Follow us on Facebook & Instagram  
#charskitchen





## Vegetarian/Vegan Menu – Dinner

### Entrees

#### **Bread & Dip (DFO, GFO, VGO)**

Homemade Hummus / Dukkah / EVOO & Balsamic  
18

#### **Bao Buns (DFO, VGO) -**

#### **Maungatapere Oyster Mushrooms**

Pickled Vegetables / Coriander / Fried Shallots / Sesame Seeds  
18

#### **Fried Cauliflower (DFO, VGO)**

Gochujang / Chilli / Maple / Sesame  
14

### Mains

#### **Roasted Butternut (GFO, DFO, VGO)**

Coconut Curried Lentils / Crispy Kale / Coconut Yoghurt  
28

#### **Margherita (VGO)**

Tomato Base / Fresh tomato / Buffalo Mozzarella / Grated Mozzarella /  
Basil  
28

#### **Funghi (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

Smashed Potatoes / Lemon Peppers / Garlic / Herbs -12

Coleslaw / Peanuts / Kewpie Mayo / Balsamic -12

Palusami/ Taro Leaves / Coconut Cream / Onion -13

Cos Lettuce / Parmigiano / Croutons /Salad Dressing-12



Follow us on Facebook & Instagram  
#charskitchen

