Charlotte's KITCHEN
STRONG AND FREE

Menu

Snacks

Natural Oyster Shallots mignonette / Black pepper – $7 each

Tempura Oyster Wasabi mayo / Lemon - $8 each

Parmesan and Prosciutto Croquette - $12

Aglio (**GFO, DFO)** Confit garlic / Rosemary salt / Truffle mascarpone - $13

Prawn Toast Dashi Mayo/ Spring onion / Coriander/ Lime - $14

Te Ika Mata (GFO, DFO) – Raw Market fish / Coconut / Coriander / Onion / Chilli / Lime - $14

Entrée

Charred Leeks (VGO) Ricotta Salata/ Almonds / Champagne Vinaigrette/ Quinoa - $22

Calamari (**GFO, DFO)** Rouille / Spring Onion / Chilli Flakes - $23

Smoked Fish Cake Louie dressing/ Fennel $23

Haku Kingfish Sashimi (**GFO, DFO)** Agua Chile / Cucumber / Green Apple / Radish - $26

Chicken Katsu Sando Gochujang Mayo/ Slaw **-** $26

Tuna Tartare Ponzu/ Avocado/ Sesame Seeds - $29

Salad Nicoise Tuna / Tomato / Nicoise dressing / Olives / Green Beans / Croutons- $31

Mains

New Zealand Mussels (GFO DFO) Madras Curry / Coconut / Coriander - $30

Mushrooms Rotolo (VGO) Truffle cream / Duxelle / Buckwheat Risotto - $37

Pork Chop (GFO) Capsicum Romesco / Hazelnut / Eggplant / Jus - $39

Northland Market Fish (GFO) Confit Kumara / Kina beurre blanc / Spinach puree **- $**45

Scotch Steak Kumara Hashbrown/ Beef jus / Green Beans / Mustard & Shallot Vinaigrette - $49

To Share (GFO, DFO)

Slow Roasted Pork Knuckle Peas / Broad beans / Beer & Mustard Velouté / Choice of one side - $65

Beef Tomahawk (GFO, DFO) Jus / CK Butter – P.O.A. Choice of two sides

Seafood platter Natural Oysters / Tempura Oysters / Sashimi / Te Ika Mata / Fish Cake / Tuna Poke / Prawn Toast $120

Sides

Charlotte's Fries (**GFO, DFO)** Parmesan / Truffle salt / Confit garlic mayo - $13

Double-Baked Potatoes (**GFO, DFO)** Sriracha / Aioli- $13

Seasonal Vegetables (**GFO, DFO)** Smoked Yoghurt Dressing - $13

Iceberg lettuce Charlotte's Ranch Dressing / Croutons / Crispy Shallots - $13

Desserts

Pavlova (GFO) Ricotta / Meringue / Fresh Berries - $ 18

Chocolate Bounty Passionfruit / Coconut / Chocolate- $18

Rice pudding Tuile / Home-made Caramel Ice Cream / Vanilla / Praline - $18

'Charlie's Gelato' (GFO, VGO) Popcorn / Freeze-Dried Fruit / Served in a waffle cone - $13

Ask our lovely staff for our daily selection of Sorbettos & Gelatos

Affogato (GFO) Espresso & Vanilla Ice Cream - $12/ $18

Add a liquor of your choice

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

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

The Prawn Star 🌶
White base / Confit garlic / Nduja / Prawns / Grated mozzarella / Lemon zest
34

The G.O.A.T
White base / Confit garlic / Belle goat cheese/ Bacon lardons / Honey/ Rosemary
32

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