



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



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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



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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 / 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



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Dinner

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



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Mains

Roasted Butternut (GFO, DFO, VGO)

Coconut Curried Lentils / Crispy Kale / Coconut Yoghurt
28

House Made Ravioli

Eggplant / parmigiano / Cherry tomato / Clevedon Ricotta
Hazelnut Sage Brown Butter
34

Pan-seared Northland Market Fish (GFO)

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

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

Smoked Baba Ghanoush / Fried Potatoes / Broccolini / 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

Bone in Savannah Ribeye 600g (GFO, DFO)

Choice of Two sides / Beef Jus & Bone Marrow Butter/ Vine Ripe Tomatoes
90

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



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Desserts

Vegan Chocolate Brownie (VGO)

Cashew Cream / Passionfruit Gel

14

Feijoa Cheesecake

Mixed Berry Coulis / Passionfruit Gel

14

Sticky Date Pudding

Toffee Sauce / Dates / Walnuts

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

Charlotte's Cheese Selection (GFO)

'Belle Chevre' Goat's Feta

'Kapiti' Akatea Brie

'Mahoe' Gouda

'Mahoe' Blue

Crackers / Bread / Honey / Fruit / Pear & Fig Relish

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Love Charlotte's Kitchen?

T-shirt 35

Trucker Cap 22



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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 (Vgn opt)

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

Funghi (Vgn opt)

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



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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

House Made Ravioli

Eggplant / Parmigiano / Cherry Tomato / Clevedon Ricotta
Hazelnut Sage Brown Butter
34

Margherita (Vgn opt)

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28

Funghi (Vgn opt)

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



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