



## **Lunch**

**(12pm-3pm)**

### **Paroa Bay Oysters**

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

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

### **Aglio Pizza Bread**

Confit Garlic / Rosemary Salt

10

### **Te Ika Mata 80g (GFO, DFO)**

Market Fish / Lemon / Coconut / Coriander / Chilli

14

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

Gochujang / Chilli / Maple / Sesame

14

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

Szechuan Sauce / Wasabi Furikake / Spring Onion / Lemon

19

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

#### **Crispy Pork Belly OR Maungatapere Oyster Mushrooms**

Pickled Vegetables / Coriander / Fried Shallots / Sesame Seeds

20 / 18

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

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

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

Caesar Dressing

30 / 25

### **Charlottes Burger**

Double Brisket Pattie / Kasundi Sauce / Cheese / Bacon / Chipotle Mayo

Shoestring Fries

30

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

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

Kawakawa Salsa

30



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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 / Kewpie Mayo / Balsamic – 12

Palusami / Taro Leaves / Coconut Cream / Onion -13

Cos Lettuce / Parmesan / 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 (VGO)**

Tomato Base / 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*



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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

#### **Te Ika Mata 80g (GFO, DFO)**

Market Fish / Lemon / Coconut / Coriander / Chilli

14

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

Gochujang / Chilli / Maple / Sesame

14

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

Szechuan Sauce / Wasabi Furikake / Spring Onion / Lemon

19

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

**Crispy Pork Belly OR Maungatapere Oyster Mushrooms**

Pickled Vegetables / Coriander / Fried Shallots / Sesame Seeds

20 / 18

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

Tamarind Sauce / Coriander / Chilli / Lime / Sesame

22

#### **Ruakaka Kingfish (DFO, GFO)**

Ponzu / Wasabi Mayo / Chilli / Fried Shallots / Coriander

26



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## Mains

### Chickpeas Flat Bread (GFO, DFO, VGO)

Chickpeas Masala / Tomato / Coriander / Chilli / Cumin / Tamarind /  
Aromatic Rice / Avocado / Coconut Yoghurt / Pomegranate

30

### House Made Potato Gnocchi

Smoked Bacon / Tomato & Cream / Spring Onion / Parmesan / Truffle

35

### Roasted Pork Belly 250g (GFO, DFO)

Burnt Apple Puree / Fennel & Watercress / Broccolini / Coriander dressing /

Jus

40

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

Green Pea Risotto / Asparagus / Parmesan

43

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

Broccolini / Chimichurri / Seasoned Potatoes / Beef Jus

46

## To Share

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

(Recommended to pre-order at time of booking)

Choice of Two Sides & Jus

70

### 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 / Parmesan / Pancetta / Croutons / Salad Dressing - 12



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## Desserts

### **Chocolate Mousse (GFO, VGO)**

Toasted Coconut / Whipped Coconut Cream / Orange

14

### **Pavlova (GFO)**

Meringue / Berry Compote / Fresh Berries / Whipped Cream

14

### **Lemon Tart (DFO)**

Lemon Curd / Italian Meringue

14

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

Mixed Nut Praline / Freeze Dried Fruit

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

15

## Love Charlotte's Kitchen?

**T-shirt 45**

**Trucker Cap 22**



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## Vegetarian/Vegan Menu – Lunch

### **Aglia Pizza Bread**

Confit Garlic / Rosemary Salt

10

### **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 / Parmesan / Poached Egg / Caesar Dressing

25

### **Margherita (VGO)**

Tomato Base / 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 / Parmesan / Croutons / Salad Dressing - 12



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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 / Fried Shallots / Sesame Seeds  
18

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

Gochujang / Chilli / Maple / Sesame  
14

### Mains

#### **Chickpeas Flat Bread (GFO, DFO, VGO)**

Chickpeas Masala / Tomato / Coriander / Chilli / Cumin / Tamarind /  
Aromatic Rice / Avocado / Coconut Yoghurt / Pomegranate  
30

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

Tomato Base / 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 / Parmesan / Croutons / Salad Dressing -12



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