



Lunch – (12pm-3pm)

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

Fried Cauliflower (DFO, VGO)

Gochujang / Chilli / Maple / Sesame
14

Te Ika Mata 80g (GFO, DFO)

Raw Market Fish / Lemon / Coconut / Coriander / Chilli
15

Calamari (GFO, DFO)

Szechuan Sauce / Wasabi Furikake / Spring Onion / Lemon
19

Bao Buns (DFO, VGO)

Crispy Pork Belly OR Maungatapere Oyster Mushrooms

CK Mayo / Pickled Vegetables / Coriander / Fried Shallots / Sesame Seeds
20 / 18

Charlotte's Eggs Benedict (GFO)

Brioche / Bacon / Poached Eggs / Hollandaise
24

Hangi Kumara Falafel Salad (GFO, DFO, VGO)

Tomato / Cucumber / Carrot / Radish / Mixed Leaf Salad / Sesame Dressing
25

King Country Lamb Skewers 200g (GFO, DFO)

Roti / Mint Yoghurt / Chilli / Red Onion / Watercress Salad / Coriander
Dressing
26

Charlotte's Beef Burger (GFO)

Potato Bun / Grass-fed Patty / Bacon / Cheese / Lettuce / CK Sauce / Pickles
Shoestring Fries
30



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Sides to Share

Charlotte's Fries / Parmesan / Truffle Salt / Aioli - 14

Seasonal Vegetables - 12

Fried Potatoes / Garlic / Herbs - 12

Coleslaw / Peanuts / Kewpie Mayo / Balsamic - 12

Roasted Carrots / Smoked Carrot Puree / Fried Shallots - 13

Iceberg Lettuce / Pancetta / Pangritata / Condensed Milk Dressing - 12

Palusami / Taro Leaves / Coconut Cream / Onion - 13

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 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

Prosciutto

Tomato Base / Confit Garlic / Buffalo Mozzarella / Grated Mozzarella
Prosciutto / Rocket
34

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



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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

Aglio Pizza Bread

Confit Garlic / Rosemary Salt

10

Te Ika Mata 80g (GFO, DFO)

Raw Market Fish / Lemon / Coconut / Coriander / Chilli

15

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

CK Mayo / Pickled Vegetables / Coriander / Fried Shallots / Sesame Seeds

20 / 18

Lamb Ribs (GFO, DFO)

Tamarind Sauce / Coriander / Chilli / Lime / Sesame

22

Ruakaka Kingfish Crudo 80g (DFO, GFO)

Mirin / Sesame / Miso / Chilli / Fried Shallots / Coriander

24

Beetroot & Vodka Cured Mt Cook Salmon Gravlax 80g (GFO)

Dill / Wasabi Mayo / Seaweed Cracker / Fried Shallots

26



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Mains

Spiced Pumpkin Beignets (GFO, DFO, VGO)

Baba Ghanoush / Cashew Cream / Roast Kumara / Mushroom /
Pomegranate
32

House Made Tagliatelle Pasta (DFO)

Market fish / Prawns / Mussels / Calamari / Cherry Tomatoes
Chili / Jalapeños
36

Pan-seared Northland Market Fish (GFO)

Cauliflower puree / Dashi / Broccolini / Green Peas / Kawakawa Salsa
43

Grilled King Country Lamb Rump (DFO)

Romesco / Couscous / Coriander / Cipollini Onions / Pomegranate /
Pistachio Dukkha / Raisins / Yoghurt
45

Grass-fed Scotch / Rib Eye Steak 250g (GFO, DFO)

Broccolini / Confit Garlic / Fried Potatoes / Café de Paris Butter / Jus
47

To Share

Slow Roasted Pork Knuckle (DFO, GFO)

(Recommended to pre-order at time of booking)
Choice of Two Sides / Burnt Apple Puree / Jus
65

18hr Slow Braised Beef Short Rib (GFO, DFO)

Choice of Two Sides / Gremolata / Jus
95

Sides to share

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Seasonal Vegetables -12
Fried Potatoes / Garlic / Herbs - 12
Coleslaw / Peanuts / Kewpie Mayo / Balsamic – 12
Roasted Carrots / Smoked Carrot Puree / Fried Shallots - 13
Iceberg Lettuce / Pancetta / Pangritata / Condensed Milk Dressing - 12
Palusami / Taro Leaves / Coconut Cream / Onion -13



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Desserts

Pistachio and White Chocolate Blondie

Strawberry Ice Cream

15

Chocolate Dome and Peanut Cream

Chocolate Cookie / Praline

15

Tiramisu (DFO, VGO)

Yoghurt / Biscoff / Max Coffee

15

'Charlie's Gelato' (GFO, VGO)

Popcorn / Freeze Dried Fruit

Served In a Waffle Cone

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

10

Affogato (GFO)

Espresso & Vanilla Gelato

Add a Liquor of Your Choice

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

Frangelico

10 / 15

Not feeling like a dessert? How about a ...

Liquid Dessert

CK Espresso Martini

-our best attempt at keeping you awake-

Black Collar Vodka / Quick Brown Fox /

Vanilla, Max Coffee

21

CK Negroni

-to clear the palate-

Black Collar Gin / Campari / Antica Formula Vermouth

/ Orange Bitters/ Dark Chocolate

21



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Vegetarian/Vegan Menu – Lunch

Aglio Pizza Bread

Confit Garlic / Rosemary Salt

10

Bao Buns (DFO, VGO) -

Maungatapere Oyster Mushrooms

CK Mayo / Pickled Vegetables / Coriander / Fried Shallots / Sesame Seeds

18

Fried Cauliflower (DFO, VGO)

Gochujang / Chilli / Maple / Sesame

14

Charlotte's Eggs Benedict (GFO)

Brioche / Poached Eggs / Hollandaise

25

Hangi Kumara Falafel Salad (GFO, DFO, VGO)

Tomato / Cucumber / Carrot / Radish / Mixed Leaf Salad / Sesame Dressing

25

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

Gluten free base +\$5

Vegan cheese +\$5

Sides to share

Charlotte's Fries / Parmesan / Truffle Salt / Aioli - 14

Seasonal Vegetables - 12

Fried Potatoes / Garlic / Herbs - 12

Coleslaw / Peanuts / Kewpie Mayo / Balsamic - 12

Roasted Carrots / Smoked Carrot Puree / Fried Shallots - 13

Iceberg Lettuce / Pangritata / Condensed Milk Dressing - 12

Palusami / Taro Leaves / Coconut Cream / Onion - 13



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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

Spiced Pumpkin Beignets (GFO, DFO, VGO)

Baba Ghanoush / Cashew Cream / Roast Kumara / Mushroom /
Pomegranate
32

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

Gluten free base +\$5

Vegan cheese +\$5

Sides to share

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