

BREAKFAST (UNTIL 11:30)

KAI FULL BREAKFAST

Royalburn eggs fried **OR** poached **OR** scrambled | streaky bacon | mushrooms | breakfast sausage | hashbrowns | roast tomato | turkish bread **29** NAGO

AVOCADO TOAST

smashed avo | grilled halloumi | roasted red pepper puree | cherry tomato salsa | toasted rye **26** NAGO

SWAP Halloumi for Tofu Scramble (VG) **add** Poached eggs **+4**

WILD MUSHROOM TOAST

local oyster & portobello mushrooms | whipped feta | pickled walnut salsa | shaved parmesan | parsley oil | rye bread **26** NAGO

SWAP feta for cashew cream & pesto (VG) **add** Poached eggs **+4**

SALMON ON RYE

house cured Mt Cook salmon gravlax | horseradish crème fraiche | pickled onion | dill | fried capers | beetroot puree | toasted rye **18** NAGO

TIPPLE?

BLOODY MARY

broken shed vodka | Worcester-shire sauce | tabasco | lemon juice | salt and pepper | tomato juice **16**

MIMOSA

amie sparkling | oj | topped with an orange slice **12.5**

Please inform us if you have any allergies or dietary requirements

NAG - no added gluten NAGO - no added gluten option VG - vegan VGO - vegan option
Our kitchen contains soy, nuts, wheat, honey, seeds, seafood, dairy, gluten, sulphites and eggs
we steam all milks on the same milk frother

COCONUT GRANOLA

house made granola | Red Bridge strawberries | citrus chia pudding | coconut yogurt | honey **18** NAG

EGGS BENNY

poached eggs | toasted english muffin | spinach | house made hollandaise **18** NAGO

w bacon **25.5**

w mushrooms **25.5**

w hot smoked salmon **26.5**

EGGS ANY STYLE

fried **OR** poached **OR** scrambled **OR** tofu scramble | harissa | turkish bread **16** NAGO VGO

EXTRAS:
+ avo **OR** sausages **OR** roast tomato **OR** hash browns **+5**
+ bacon **OR** mushrooms **OR** halloumi **+6**
+ hot smoked salmon **+8**

KIDS

BREKKY

MINI KAI

egg fried **OR** poached **OR** scrambled | bacon | breakfast sausage | potato hashcake | bread **17** NAGO

KIDS WAFFLES

maple syrup | vanilla citrus cream | strawberries **14**

THICK CUTS CHIPS

tomato sauce | aioli **13** VGO

WEDGES

sour cream | Sweet Chilli **13** VGO



HOT DRINKS

COFFEE SUPREME

flat white	6		6.5
cappuccino	6		6.5
latte	6		6.5
americano	5.5		
long black	5.5		
short black (double espresso)	5.5		
mocha	6.2		6.5
piccolo	5.8		
macchiato	5.5		

NOT COFFEE

chai latte	6		6.3
hot choc	6		6.3
matcha latte			6.5
turmeric latte			6.5

T LEAF TEAS

ask our staff for range **5.5**

EXTRAS

Boring oat milk	+ 0.5
Milk Lab soy milk	+ 0.5
Milk Lab coconut	+ 0.5
extra shot of coffee	+ 1
single use takeout cup	+ 0.8
BYO cup discount	- 0.5

COLD DRINKS

americano on ice	5.5
latte on ice	6.3
mocha on ice	6.5

ice cream chocolate - ice cream | 9
chocolate sauce | milk | whipped cream | chocolate flakes | marshmallows **9**
ice cream mocha - add coffee
ice cream coffee - sub choc sauce for coffee **9**

SPECIALTY DRINKS

MATCHA CLOUD

NZ Matcha | soft whipped vanilla cream | honey | cinnamon | on ice **9**

VIETNAMESE COLD BREW

house made cold brew | condensed milk | soft whipped vanilla cream | chocolate flakes **8.5**

LEMON & GINGER FIZZ

house made lemon honey & ginger tea | soda water | ice **8.5**

COLD BREW

single origin cold brew made in house served on ice **6**
add soft vanilla whip **+2**

SOFTS

MADE IN HOUSE

berry iced tea **8**
fresh made LLB (<0.5%abv) **9**

JUICES

Charlies orange juice	6.5
73 citrus (sparkling OJ)	7.5
Almighty Juices: apple	6.5
apple orange mango	7
carrot orange turmeric	7
apple guava lime	7

CANS & BOTTLES

Tarns Brew kombucha	9
Coca Cola range	6.5
Bundaberg LLB	6.5
Bundaberg ginger beer	6.5
Almighty fizzy blood orange	6

KAI WHAKA PAI

EST. 1997

CAFE • BAR • RESTAURANT



BREAKFAST MENU

SERVED UNTIL
11:30