



BREAKFAST

(UNTIL 11:30)



KAI FULL BREAKFAST

Poached Royalburn eggs | streaky
bacon | mushrooms | breakfast
sausage | hashbrowns | roast
tomato | wholegrain toast

29
NAGO

WILD MUSHROOM TOAST

Wanaka Gourmet oyster
mushrooms & portobellos |
whipped feta | pickled walnut salsa
| spinach | shaved parmesan |
parsley oil | wholegrain toast

26
NAGO
VGO

SWAP feta for vegan cream (VG)
add Poached eggs

+4

MORNING NOURISH

butter bean and tumeric puree |
sauteed green lentils | halloumi |
grilled broccolini | poached egg |
spiced butter | pickled onions

26
NAG

add wholegrain toast

+4

BRISKET HASH

12 hour slow cooked beef brisket |
poached egg | cajun spiced potato
rosti | spinach crème fraiche | pickled
mustard seeds | herbs

29
NAG

EGGS ANY STYLE

over easy **OR** poached **OR** scrambled
OR tofu scramble | harissa | toast

16
NAGO
VGO

EXTRAS:

+ roast tomato **OR** hash browns
+ bacon **OR** sausages **OR** mushrooms
OR halloumi
+ hot smoked salmon

+5
+6
+8

EGGS BENNY

NAGO

poached eggs | toasted english
muffin | spinach | house made
hollandaise

w bacon 25.5
w mushrooms 25.5
w hot smoked salmon 26.5

COCONUT GRANOLA

18
NAG

house made granola | citrus chia
pudding | coconut yogurt |
strawberry compote | whipped
coconut cream | maple syrup

MORNING TIPPLE?

BLOODY MARY

16

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

MIMOSA

13

amie sparkling | oj | topped with
an orange slice

PROPER IRISH COFFEE

14

Jamieson whiskey | supreme
espresso | brown sugar | soft cream
| grated nutmeg

HOT TODDY

14

house made lemon honey
ginger tea | Jamieson whiskey



HOT DRINKS

COFFEE SUPREME

	rg	lg
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	
piccolo	5.8	6.5
macchiato	5.5	

NOT COFFEE

chai latte	6	6.5
hot choc	6	6.5
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 almond milk	+ 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	6.5
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

VIETNAMESE COLD BREW

9.5

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

STRAWBERRY MATCHA

9.5

NZ Matcha | soft whipped vanilla
cream | house made jam |
strawberry sprinkles

HOUSE MADE STICKY CHAI TEA

9.5

whole spice chai tea | steamed
almond milk side

COCO AMERICANO

6.5

coconut water | double shot
espresso | grated nutmeg

LEMON & GINGER FIZZ

9.5

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

have it as a hot tea! 7

SOFTS

house made berry iced tea 9

JUICES

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

FIZZY

B effect Kombucha (on tap)	11.5 9
Coca Cola range	6.5
Bundaberg LLB	6.5
Bundaberg ginger beer	6.5
Almighty fizzy blood orange	6

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

KAI WHAKA PAI

EST. 1997

CAFE • BAR • RESTAURANT



BREAKFAST MENU

SERVED UNTIL
11:30

BREAKFAST

KAI FULL BREAKFAST

Royalburn eggs overeasy, streaky bacon, mushrooms, breakfast sausage, hashbrowns, roast tomato, wholegrain toast

29
NAGO

WILD MUSHROOM TOAST

Wanaka Gourmet oyster & portobello mushrooms, whipped feta, pickled walnut salsa, spinach, shaved parmesan, parsley oil, wholegrain toast
swap feta for vegan cream (VG)
add Poached eggs

26
VGO

SUNRISE PLATE

butter bean and tumeric puree | sauted green lentils | halloumi | grilled broccolini | poached egg | spiced butter

18
NAGO

BRISKET HASH

12 hour slow cooked beef brisket | poached egg | cajun spiced potato rosti | spinach crème fraiche | pickled mustard seeds | herbs

18
NAGO

EGGS ANY STYLE

fried **OR** poached **OR** scrambled **OR** tofu scramble | harissa | turkish bread

16
NAGO
VGO

EXTRAS:

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

EGGS BENNY

poached eggs | toasted english muffin | spinach | house made hollandaise

NAGO

w bacon

25.5

w mushrooms

25.

w hot smoked salmon

36.5

COCONUT GRANOLA

house made granola | blueberries | citrus chia pudding | coconut yogurt | | strawberry compote | honey

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MIMOSA

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PROPER IRISH COFFEE

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HOUSE MADE STICKY CHAI TEA

whole spice chai tea | steamed almond milk side

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LEMON & GINGER FIZZ

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

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