

LUNCH & DINNER

MAINS

OPEN STEAK SANDWICH

Wagyu Bavette steak, truffle mayo, basil pesto, semi-dried tomatoes, mesclun, parmesan crisps, Turkish bread

add chips +4

CRISPY LAMB SALAD

feta whip, summer fruit, mixed leaves, mint, sunflower and pumpkin seeds

VIETNAMESE SALAD

salad mix, vermicelli noodles, fried tofu, mung beans, pickled onion and ginger, crispy noodles, sesame seeds, zesty lime and ginger dressing

add fried chicken +10

MISO PORK BELLY

Crispy skin pork belly, miso butterbean puree, pickled chilli, grilled pineapple and lime salad, teriyaki sauce, coriander, sesame seeds

BURGERS

32
NAGO

CHEESE BURGER

beef patty, American cheese, McClure's pickles, burger sauce & aioli, milk bun

31
NAG

BEEF & HAZE BURGER

beef patty, streaky bacon, smoked gouda, Kai time caramelized onions, McClure's pickles, lettuce, burger sauce & aioli, milk bun

31
VG
NAG

KATSU BURGER

katsu crumbed chicken, kimchi, asian slaw, pickled ginger, wasabi mayo, yakisoba sauce, milk bun

32
NAG

PLANT BURGER

house-made beet based veggie patty, edam cheese, pickled onions, lettuce, tomato, American mustard, aioli, seeded bun

22
NAGO

add chips to your burger +4

SHARESIES

20
NAG

WARM OLIVES

olives, lemon garlic oil

13.5
NAG
VG

KATSU FRIED CHICKEN

soy & ginger marinated chicken thigh, panko crumb, wasabi mayo, sesame seeds

18

13
VGO
NAG

HOUSE MADE HUMMUS

seed crackers, preserved lemon & parsley oil, crispy chickpeas

14
NAG
VG

BRISKET LOADED FRIES

pulled beef brisket, cheese, spring onion, charred corn, crispy shallots, pickles, sriracha mayo

KIMCHI LOADED FRIES

house made kimchi, cheese, sriracha mayo, spring onion, toasted sesame seeds

THICK CUTS CHIPS

tomato sauce & aioli

PLEASE INFORM US IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

NAG - no added gluten

- no added gluten option

VG - vegan

VGO - vegan option

Our kitchen contains soy, nuts, wheat, honey, seeds, seafood, dairy, gluten and eggs.

LUNCH & DINNER

WINES

RED

AKA pinot noir
Maude pinot noir
Trinity Hill merlot

Gls Btl

14 | 60
18.5 | 85
15 | 65

WHITE

Amisfield sauvignon blanc
Maude pinot gris
Maude chardonnay
O Natural organic dry riesling

14 | 60
15 | 65
15.5 | 70
13 | 60

ROSE

Terra Sancta estate rose
Rippon Wanaka village rose

14 | 60
15 | 70

BUBBLES

Sherwood sparkling (waipara)
Maude Methode Traditionnelle

13 | 55
13 | 80

PIZZA

MARGHERITA

slow roasted Roma tomato, buffalo mozzarella, basil

add pepperoni +6

25
NAGO
VGO

CHEVRE HAPPENS

mozzarella, goat cheese, poached pears, rocket, almonds, honey drizzle, olive oil base

add prosciutto +6

28
NAGO

SALMON

hot smoked salmon, capers, preserved lemon, dill cream, red onion, baby spinach

28
NAGO

MEAT ME HALFWAY

martinez pepperoni, brisket, chorizo, red onion, ricotta salata

28
NAGO

SALCHICHA

martinez chorizo, jalapeño, red onion, roasted red peppers

28
NAGO

no added gluten base +3

CRAFT BEER

16 TAPS OF
LOCAL CRAFT
BEER, CIDER
+ KOMBUCHA

TAPS CHANGE
DAILY!



TAP COCKTAILS

HAPPY HOUR 5-6PM

ESPRESSO MARTINI

18

MARGARITA

18

Locally brewed by Canyon Brewing

COCKTAILS

WANAKA NEGRONI

20

Scapegrace gin, Scapegrace vermouth, Tera Sancta Aperitivo, orange

MOSCOW MULE

18

Broken Shed vodka (45ml), lime, ginger beer, served in a copper mug

DARK & STORMY

18

Kraken spiced rum, ginger beer, lime, Angostura bitters

APEROL SPRITZ

18

aperol, amie sparkling, soda, orange

HUGO SPRITZ

19

Rose Rabbit Elderflower Liqueur, Amie Sparkling, soda, lime & mint

BLOODY MARY

16

Broken Shed vodka, Worcestershire sauce, tabasco, lemon juice, salt and pepper, tomato juice

DRINKS

SPECIALTY

ALL DAY

VIETNAMESE COLD BREW

house made cold brew, condensed milk, vanilla soft whip, chocolate dust

CLOUDY CHAI

Iced chai, vanilla soft whip, cinnamon sprinkle

COCONUT WATER MATCHA

Served over ice

ICED MATCHA

Cinnamon sprinkle
Make it a cloud + 1.5

LEMON, HONEY, GINGER FIZZ

House-made syrup, soda, served over ice

UNTIL 4PM

COCO AMERICANO

Coconut water, double shot espresso, over ice

SOFT DRINKS

Cold-pressed juices
See cabinet for selection

12.5

CANS & BOTTLES

Charlies juices orange juice gls	7
Almighty juices	7
Almighty orange sparkling	6
Coca Cola range	7
Bundaberg lemon lime bitters	7
Bundaberg ginger beer	7
73 citrus (sparkling OJ)	9
B effect Kombucha (on tap)	11.5 9
Voyage still and sparkling water	7.5

NO & LOW BEERS

Peroni Zero 0%	8
Garage Project Tiny hazy 0.5%	9
Altitude Good Times XPA 0.5%	9
Peckhams non alc cider 0.5%	9
Tussock Basher pale ale 2.5%	9.5

BARISTA

COFFEE

UNTIL 4PM	Reg	Lrg
white	6	6.5
black	5.5	5.5
mocha	6.3	6.5

NOT COFFEE

NZ matcha	7.5
hot chocolate	6 6.5
chai latte	6 6.5
T Leaf tea range	5.5
iced chocolate, coffee and mocha	9

EXTRA

oat, almond, soy milk	+ 0.5
single use takeout cup	+ 0.8

KAI WHAKA PAI
EST. 1997
CAFE • BAR • RESTAURANT

LUNCH & DINNER MENU

coffee
SUPREME
SINCE 1993