

# LUNCH & DINNER

## 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, roasted seasonal vegetables, mixed leaves, mint, sunflower and pumpkin seeds  
**option swap lamb for tofu**

## CHARRED MUSHROOM SKEWERS

creamy polenta, jerusalem artichokes, chimichurri, crispy artichokes  
**add pulled brisket +10**

## TERIYAKI PORK BELLY

crispy skin pork belly, celeriac puree, grilled seasonal greens, lime, pickled chilli, teriyaki sauce, sesame seeds

## KAI'S TOM YUM SOUP

spicy thai broth, prawns, bok choy, rice noodles, tomatoes, mung beans, coriander, sesame seeds

## SHARESIES

### 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    NAGO - no added gluten option    VG - vegan    VGO - vegan option  
Our kitchen contains soy, nuts, wheat, honey, seeds, seafood, dairy, gluten and eggs.

While we make our best efforts to avoid cross contamination, we can not guarantee no traces of allergens are found in our food.

32  
NAGO

31  
NAG  
VGO

32  
NAG  
VGO

32  
NAG

29  
NAG

20  
NAG

20  
NAG  
VGO

13  
NAG  
VGO

## BURGERS

### CHEESE BURGER

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

22  
NAGO

### BEEF & HAZE BURGER

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

28  
NAGO

### KATSU BURGER

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

25

### PLANT BURGER

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

25  
NAGO  
VGO

**add chips to your burger +4**

### 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

### HOUSE MADE HUMMUS

seed crackers, preserved lemon & parsley oil, crispy chickpeas

14  
NAG  
VG

## WINES

### RED

AKA pinot noir  
Maude pinot noir  
Trinity Hill merlot

Gls Btl  
15 | 65  
20 | 90  
16 | 70

### WHITE

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

15 | 65  
15.5 | 65  
16 | 70  
14 | 60

### ROSE

Terra Sancta estate rose  
Rippon Wanaka village rose

15.5 | 65  
15.5 | 65

### BUBBLES

Sherwood sparkling (waipara)  
Maude Methode Traditionnelle

14 | 55  
| 80

## PIZZA

### MARGHERITA

slow roasted Roma tomato, buffalo mozzarella, basil  
**add Martinez pepperoni +7**

24  
NAGO  
VGO

### PEAR AND CHEVRÈ

mozzarella, goat cheese, poached pears, rocket, almonds, honey drizzle, white base  
**add prosciutto +8**

26  
NAGO

### SALMON

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

31  
NAGO

### MEAT AND CHEESE

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

29  
NAGO

### SALCHICHA

martinez chorizo, jalapeño, red onion, roasted red peppers

29  
NAGO

**no added gluten base +3**

# LUNCH & DINNER



## 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, lime, east imperial ginger beer,

**MOJITO** 20

Bacardi, sugar syrup, soda, mint, lime

**APEROL SPRITZ** 19

aperol, Amie sparkling, soda, orange

**AHI KÀ - KAI SPECIAL** 20

Kracken rum, Broken Shed vodka, winter spices, maple syrup, ginger ale, orange juice

**BLOODY MARY** 16

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

# DRINKS

## SPECIALTY

### ALL DAY

**VIETNAMESE COLD BREW** 9.5

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

**LAVENDER LONDON FOG** 9

Earl grey tea, lavender syrup, hot steamed milk, raspberry sprinkles

**ICED MANGO MATCHA CLOUD** 10.5

NZ Matcha iced, mango syrup, vanilla soft whip

**PEPPERMINT HOT CHOCOLATE** 7

Cadbury chocolate, peppermint syrup

**add soft whip + 1.5**

**LEMON, HONEY, GINGER FIZZ** 9.5

House-made syrup, soda, served over ice

### UNTIL 4PM

**IRISH COFFEE** 14

Jameson's Irish whiskey, double espresso, brown sugar, vanilla soft whip

coffee  
**SUPREME**<sup>®</sup>  
SINCE 1993

## SOFT DRINKS

Cold-pressed juices 12.5  
See cabinet for selection

### CANS & BOTTLES

Charlies juices orange juice gls 7  
Picky Apple Juice 7  
Almighty orange sparkling 6.5  
Coca Cola range 7.5  
Bundaberg lemon lime bitters 7.5  
Bundaberg ginger beer 7.5  
73 citrus (sparkling OJ) 10  
**B effect** Kombucha (on tap) 11.5 | 9  
Voyage still and sparkling water 8

## 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% 10.5  
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
<b>T Leaf</b> 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