BREAKFAST

(UNTIL 11:30)

KAI FULL BREAKFAST — 32 NAGO

Poached free-range eggs, streaky bacon, mushrooms, pork sausage, hash browns, bean salsa, wholegrain toast

TURKISH EGGS — 27 NAGO

Seasoned Yoghurt, jalapeno & Aleppo spiced butter, poached Eggs, fresh herbs, almond Dukkah House-made flatbread
add halloumi +5
add baba ghanoush +8

SPICED MUSHROOM TOAST — 29 NAGO VGO

Wanaka Gourmet mixed mushroom ragu with cinnamon and cardamom, pickled walnut salsa, spinach, tarragon crème fraiche, wholegrain toast
add poached eggs +6

COCONUT GRANOLA — 23

house made granola, coconut panna cotta, berry compote, matcha spiced chia pudding

EGGS BENNY — NAGO

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

bacon 28
mushrooms 28
hot smoked salmon 30

AVOCADO TOAST — 28 NAGO VGO

Avocado, seasonal Escalivada, cherry tomatoes, Avocado oil, microgreens, served on wholegrain toast
add poached eggs +6
add halloumi +5

BRISKET BENNY — 30 NAG

12 hour slow cooked beef brisket, poached eggs, cajun spiced potato rosti, spinach, pickled onions, aleppo chilli, fefferoni peppers, house made hollandaise sauce

EGGS ANY STYLE — 16 NAGO VGO

fried **OR** poached
OR scrambled **OR** tofu scramble with harissa on turkish toast

EXTRAS:
- hash browns +5
- bacon **OR** sausages **OR** mushrooms **OR** halloumi +6
- hot smoked salmon +10

MORNING TIPPLE?

MIMOSA — 14

Amie sparkling, orange juice, topped with an orange slice

IRISH COFFEE — 15

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

BLOODY MARY — 16

Broken Shed vodka, Worcester-shire sauce, tabasco, lemon juice, salt and pepper, tomato juice

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.

DRINKS

BARISTA

	Reg	Lrg
HOT		
flat white	6.5	7
cappuccino	6.5	7
latte	6.5	7
mocha	7	7.5
americano		6
long black	6	
short black (double espresso)	6	
piccolo	6	
COLD		
iced americano		6
iced latte		7
iced mocha		7.5
ice cream chocolate		10.5
ice cream coffee		10.5
ice cream mocha		10.5
NOT COFFEE		
NZ matcha		8
hot chocolate	6.5	7
chai latte	6.5	7
tumeric Latte		7
T Leaf tea range	5.5	
EXTRAS		
oat, almond, soy milk		+ 0.5
single use takeout cup		+ 0.8

SOFT DRINKS

Cold-pressed juices 13.5
See cabinet for selection

CANS & BOTTLES

Charlies juices orange juice gls	7
Picky apple juice gls	7
Kids apple juice	6
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)	12 | 9.5
Voyage still and sparking water	8.5

coffee SUPREME SINCE 1993



SPECIALTY

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 — 12.5

NZ Matcha iced, mango syrup, vanilla soft whip

PEPPERMINT HOT CHOCOLATE — 8

Cadbury chocolate, peppermint syrup
add soft whip + 1.5

LEMON, HONEY, GINGER FIZZ — 9.5

House-made syrup, soda, served over ice

NO & LOW BEERS

Peroni Zero 0%	9.5
Garage Project Tiny hazy 0.5%	9.5
Altitude Good Times XPA 0.5%	9.5
Guinness 0%	15
Peckhams non alc cider 0.5%	10
Tussock Basher pale ale 2.5%	10

KAI WHAKA PAI

EST. 1997

CAFE • BAR • RESTAURANT



BREAKFAST MENU

SERVED UNTIL 11:30