LUNCH & DINNER

BURGERS

OPEN STEAK SANDWICH — 38 NAGO
Wagyu steak, truffle mayo, basil pesto, semi-dried tomatoes, mesclun, parmesan crisps, turkish bread
add chips +4

CRISPY LAMB SALAD — 32 NAG VGO
feta whip, seasonal fruits, mixed leaves, mint, sunflower and pumpkin seeds
option swap lamb for tofu

SMOKED CHICKEN CAESAR SALAD — 31
In house smoked chicken breast, garlic croutons, baby gem cos lettuce, parmesan, tangy caesar dressing

TERIYAKI PORK BELLY — 34 NAG
crispy skin pork belly, carrot ginger and lemongrass puree, grilled pineapple salad, lime, pickled chilli, teriyaki sauce, sesame seeds

CHEESE BURGER — 25 NAGO
beef patty, american cheese, McClure's pickles, burger sauce & aioli, milk bun

BEEF & HAZE BURGER — 30 NAGO
beef patty, streaky bacon, smoked gouda, Kai Time caramelized onions, McClure's pickles, lettuce, burger sauce & aioli, milk bun

KATSU BURGER — 28
katsu crumbed chicken, kimchi, asian slaw, pickled ginger, wasabi mayo, yakisoba sauce, milk bun

PLANT BURGER — 28 NAGO VGO
house-made beet based veggie patty, edam cheese, pickled onions, lettuce, tomato, american mustard, aioli, seeded bun

add chips to your burger +4

SHARESIES

BRISKET LOADED FRIES — 22 NAG
pulled beef brisket, cheese, spring onion, charred corn, crispy shallots, pickles, sriracha mayo

KIMCHI LOADED FRIES — 22 NAG
kimchi, cheese, sriracha mayo, spring onion, toasted sesame seeds

THICK CUTS CHIPS — 13 NAG VGO
tomato sauce & aioli

WARM OLIVES — 15 NAG VG
olives, lemon garlic oil

CRISPY AUBERGINE — 18 NAG VG
fried eggplant, covered in a sweet and spicy sticky sauce, toasted sesame seeds and fresh coriander

KATSU FRIED CHICKEN — 19
soy & ginger marinated chicken thigh, panko crumb, wasabi mayo, sesame seeds

BABA GHANOUSH — 18 NAGO VG
smoky roasted eggplant with flatbreads

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.

LUNCH & DINNER

WINES

	Gls	Btl
RED		
AKA pinot noir	15	65
Maude pinot noir	22	100
Trinity Hill merlot	16	70
Scout chilled pinot noir	17	80
WHITE		
Amisfield sauvignon blanc	15	65
Maude pinot gris	16	70
Maude chardonnay	16.5	75
O Natural organic dry riesling	14	60
ROSE		
Terra Sancta estate rosé	15.5	65
Alpine rosé	15	65
BUBBLES		
Sherwood sparkling (waipara)	14	55
Maude Methode Traditionnelle		100

PIZZA

MARGHERITA — 25 NAGO VGO
slow roasted Roma tomato, buffalo mozzarella, basil
add Martinez pepperoni +7

PEAR AND CHEVRE — 27 NAGO
mozzarella, goat cheese, poached pears, rocket, almonds, honey drizzle, white base
add prosciutto +8

SALMON — 33 NAGO
hot smoked salmon, capers, preserved lemon, dill cream, red onion, baby spinach

MEAT AND CHEESE — 33 NAGO
martinez pepperoni, brisket, chorizo, red onion, ricotta salata

HOT MESS — 30 NAGO
martinez pepperoni, jalapeño, red onion, whipped feta, hot honey

no added gluten base +3



16 TAPS OF LOCAL CRAFT BEER, CIDER + KOMBUCHA

TAPS CHANGE DAILY!

TAP COCKTAILS

HAPPY HOUR 5-6PM

MARGARITA — 18

SPICY MARGARITA — 18

Locally brewed by Canyon Brewing

COCKTAILS

WANAKA NEGRONI — 22
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 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

UNTIL 4PM

IRISH COFFEE 15
Jameson's Irish whiskey, double espresso, brown sugar, vanilla soft whip

coffee SUPREME® SINCE 1993

SOFT DRINKS

Cold-pressed juices See cabinet for selection	13.5

CANS & BOTTLES

Charlies juices orange juice gls	7
Picky apple Juice	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

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%	10.5
Tussock Basher pale ale 2.5%	10

BARISTA

COFFEE

UNTIL 4PM	Reg	Lrg
white	6.5	7
black	6	6
mocha	7	7.5

NOT COFFEE

NZ matcha		8
hot chocolate	6.5	7
chai latte	6.5	7
T Leaf tea range	5.5	
iced chocolate, coffee and mocha		10.5

EXTRA

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

KAI WHAKA PAI
EST. 1997
CAFE • BAR • RESTAURANT

LUNCH & DINNER MENU