

STARTERS

Kai French Onion Soup (V)

Caramelised Onion, Pernod Flambéed
Homemade Toasted Baguette
with Melting Gruyère Cheese

Smoked NZ Baby Snapper Salad

Organic Mixed Green Leaves
Roasted Cashew Nut, Cherry Tomato
Orange Segments and Lemon Dressing

Kai Prawn Cocktail

Wild Caught Prawns, Iceberg Lettuce
NZ Avocado & Diced Fresh Mango, Jalapeño
Crostini, Kai Cocktail Sauce



MAIN COURSES

Battered NZ Fish of the Day

Please check with staff for today's selection
with NZ Chips, Homemade Tartare Sauce

Marinated Sous-Vide Quail

Baby Spinach, Slow Cooked Baby Shallots
Crispy Sweet Potato and Thyme Jus

Fusilli Bacon

Fusilli Pasta with Homemade Kai Bacon
Roasted Capsicum Fried Capers, Roasted Zucchini
Shaved Parmesan, Mild Spicy Homemade Tomato Sauce
(V) without Bacon

'Pressed' Pork Belly

24 Hour Cured Then Confit
Flame Grilled Broccoli, Roasted Pumpkin Purée
Japanese Style Mild Spicy Sweet & Sour Sauce

DESSERTS

Battered Pineapple Ring

Wild Jungle Honey, Spiced Icing Sugar
Chocolate Crumbs, Vanilla Ice Cream

Warm Chocolate Almonds Brownie

Homemade Custard Sauce
NZ Whipped Cream, Seasonal Fresh Fruits

2 Scoops of Homemade NZ Ice Cream or Sorbet

Please check with staff for flavour selection

