

STARTERS

NZ Peas, Wild Rocket & Zucchini Soup (V)

Topped with Homemade Crispy Garlic Bread

Kai Beetroot Salmon Gravlax Salad

Organic Mixed Green Leaves
Fresh Green Apple, Red Radish, Red Onion
Kai's Herbal Lemon Dressing

NZ Beef Tenderloin Carpaccio

In-House Cured, Glazed Then Semi Smoked of
NZ Beef Tenderloin, Roasted Garlic Purée
Kai's Style Red Salsa of Roasted Tomato
Crispy Baby Potato, Baby Green Leaves



MAIN COURSES

Battered NZ Fish of the Day

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

Roasted Duck Breast

NZ Spinach Cooked with NZ Butter
Crispy Fried Shallot, Spiced Carrot Purée
Spiced Pineapple & Thai Jungle Honey Sauce

Rigatoni Pasta with BBQ Smoked Pork

Sautéed Mushroom, Roasted Garlic
Mild Spicy Tomato Sauce, Shaved Parmesan
(V) without BBQ Smoked Pork

Marinated Chicken Thigh

Red Capsicum & Chorizo Purée, Battered Onion Rings
Kai's Caramelized Onion Gravy

DESSERTS

Homemade Profiteroles

Thick Chocolate Custard, Seasonal Fresh Fruits
Warm Homemade Hokey Pokey Sauce

Banana Flambéed

Homemade Shortbread, Butterscotch Sauce
Homemade NZ Rum Raisin Ice Cream

2 Scoops of

Homemade NZ Ice Cream or Sorbet

Please check with staff for flavour selection

