

KAI RESTAURANT & BAR

BREAKFAST

SERVED TILL 5:30PM

Grilled fruit toast with mascarpone and strawberry jam	\$10.50
Kai Breakfast	\$23.50
Vegetarian Kai Breakfast	\$23.50
Free Range organic local Eggs (any style) on toasted ciabatta	\$11.00
Grilled bagel with smoked salmon or bacon, and scrambled egg pesto and cream cheese	\$15.50
Maple toasted muesli with fruit and yoghurt	\$16.50
Brioche French toast with bacon, grilled banana and maple syrup	\$18.50

BREAKFAST SIDES

Smoked Salmon	\$4.00
Grilled Nelson heirloom tomatoes	\$3.00
Homemade beans in tomato sauce	
Sautéed field mushrooms	
Kai style hash browns	
Kransky sausages	
Streaky free farmed local bacon	
Hollandaise sauce	\$2.00

BURGERS

SERVED AFTER 11AM

All Burgers served with hand cut chips

Tree Hugger – Spiced Bean Pattie, Tomato Salsa, Salad, Sour Cream and Chilli Sauce (V)	\$23.50
Revelation – Grilled chicken, Caesar Salad, Bacon, Boiled Egg and Parmesan	\$24.50
Jaws – Panko Fish Filet, Tomato Chutney, Tartare Sauce and Salad	\$24.50
Flamin' Nora – Moroccan Spiced Chicken, Spicy Tomato Relish, Salad, Bacon and Jalapenos	\$24.50
Humpty – Double Beef Pattie with Cheese, Bacon, Fried Egg, Salad and Onion Jam	\$25.50
Velocity – Venison Pattie with Bacon, Pear & Date Chutney and Rocket Salad	\$24.50
Swish – Rib eye Steak, Salad, Streaky Bacon, Mushroom and Blue Cheese	\$25.00



ALL DAY

SERVED FROM 11AM

Tank – Beer Battered Fish Filet served with Hand cut Chips and Grilled Lemon	\$23.50
Big Aïrs – Spicy Mexican Style Chicken Quesadilla with Avocado, Sour Cream, Tomato Salsa and Sweet Chilli Sauce	\$22.50
Kaiteriteri seafood chowder with our own foccacia bread	\$21.50
Pumpkin and cashew curry with rice, homemade naan and lime pickle	\$23.50
Add chicken	+\$5.00
Kai platter for 2 cured meats, our own breads, crackers, local cheese and pickles	\$45.00

DINNER SIDES

SERVED AFTER 5:30PM

Truffle and Parmesan Shoestring Fries.	\$9.50
Seasonal Vegetable Medley with Hollandaise.	
New Potatoes with Minted Butter and Tomato Pesto.	
Seasonal leaves with Balsamic Dressing.	

DESSERT

AVAILABLE ALL DAY

Banoffee Crumble With Vanilla Ice cream and Macerated Blue Berries	\$16.50
Lemon and passionfruit Tart with Berry Sorbet, Honeycomb & Mascarpone	\$16.50
Milk Chocolate Crème Brulee with Raspberry and White Rum Soup & Oat Cracker	\$16.50
Cheese Board for 2	\$29
Platter of Viavio Cheese Home Made Bread Fruit and Crackers	
Affogato Coffee Shot, Vanilla Icecream & Chocolate Nut Cookies. Add Kahlua, Bayleys or Tia Maria	\$12 \$20

DINNER

SERVED AFTER 5:30

Entré:	
Grilled Breads	\$15.00
with Confit Olives, Herb Butter, Dips and Pesto	
Kaiteriteri Seafood Bouillabaisse	\$23.50
With Calamari, Prawns, Fish and Local Shellfish	
Warm Venison Salad	\$22.00
with Watercress, Feta, Walnuts, Roasted Plums and Baby Beets	
Confit Duck leg	\$23.50
With Pistachio Duck Rillette, Grilled Brioche and Golden Raisin Compote	
Oven Baked Cured Ora King Salmon	\$22.50
With Citrus, Fennel and Apple, Tiger Prawns and Basil	
Risotto of the Day (starter or main)	\$22.50 \$32.00
MAIN:	
Roast Rump of Lamb with Braised Cos, Shepherd's Pie, Parsnip Puree	\$38.00
Market Fish of the Day with Truffled Polenta, Pancetta, and Warm cockle and Saffron Broth	\$37.50
Char-Grilled Peppered Beef fillet with Local Broccoli, Almonds, Smoked Short Rib Croquettes and Salsa Verde	\$39.00
Vegan Kumara Wellington	\$35.00
With Winter Vegetables and Squash Puree	

