

SMALL PLATES

- CHILI CRUNCH CARROTS VEGAN / 13**  
Roasted and Glazed with Karanchi Chili Crisps, Pickled  
Ginger, Fried Shallots, Dukkah, Thai Citrus Salad
- SPRING ROLLS VEGAN / 14**  
Spring Mix, Quinoa, Sliced Bell Pepper, Savoy Cabbage,  
Carrots, Thai Peanut Sauce **GF**
- MAC + CHEESE VEGAN / 12**  
Serrano Coconut ‘Cheese’ Sauce, Panko Crust, “Parmesan”  
add a protein - fried chicken, bacon, lamb, gardein
- BROCCOLINI CAN MAKE VEGAN / 15**  
Grilled Broccolini, Smokey Gouda Beer Cheese,  
Garnished With Candied Bacon + Crispy Shallots
- SAUSAGE ROLLS / 12**  
Tangy Mustard + Ketchup
- CHICKEN+VEGGIE DOG BOWL / SML5 -OR- LRG7.5**

SALADS + BOWLS

- PICK YOUR PROTEIN
- SHRIMP • 7   CHICKEN • 5   SALMON • 7   LAMB • 6   VEGAN MEATBALL • 5   BACON • 4   GARDEIN • 5**
- POACHED PEAR SALAD CAN MAKE VEGAN / 16**  
Red Wine Poached Pears, Persimmon, Arugula, Goat Cheese, Candied Walnuts, Pomegranate Seeds, Pomegranate Citrus Dressing
- HONEY CRUNCH SALAD / 15**  
Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Smokey Honey Mustard Dressing
- VEGGIE RISOTTO BOWL VEGAN / 15.5 GF**  
Creamy Risotto, Mushroom Mix, Brussels, Carrots, Blistered Cherry Tomatoes, Hazelnut Pesto, Vegan Parmesan, Flash Fried Arugula
- WINTER GRAIN BOWL VEGAN / 16 GF**  
Quinoa, Charred Broccolini, Roasted Sweet Potato, Vegan Tzatziki, Cilantro Pistou, Shaved Radish, Flax Seed,  
Chia Seed, Citrus Vinaigrette, Candied Lemon Peel

MAIN PLATES

- HOMEMADE NEW ZEALAND PIE / 20**  
Butter Chicken filling, with a side of Chimichurri Roasted Vegetables -or- Fries
- SHISHITO SALMON SOBA / 21**  
Chilled Soba, Red Bell Pepper, Carrots, Cabbage, Shishito Vinaigrette, Fried Shallots, Furikake, Micro Cilantro
- CARNITAS TACOS / 19 GF**  
Braised Pork Shoulder, Fresh Kiwi Salsa, Cabbage, Pickled Fresno, Avocado Crema, Cilantro, Corn Tortillas, side of Pinto Beans + Cheese
- FISH + CHIPS CAN MAKE VEGAN / 22**  
Fried Rockfish, Sweet and Tangy Mustard Slaw, Hot Chips, Tartar Sauce, NZ Ketchup, Lemon
- PASSIONFRUIT CHILI CHICKEN SANDWICH CAN MAKE VEGAN / 19**  
Grilled Chicken, Pineapple, Passionfruit Aioli, Yuzu Dressed Frisee, Radicchio, Crispy Shallots, On Focaccia With Fries or Side Salad  
vegan bun is seedy whole wheat
- KALI BURGER CAN MAKE VEGAN / 20**  
White Cheddar, Kairoa Secret Sauce, Sweet Beet Jam, Bibb Lettuce, Grilled Onion, Sliced Tomato, Brioche Bun With Fries or Side Salad  
vegan bun is seedy whole wheat
- WAGYU JAM BURGER / 21**  
Gouda, Bacon Jam, Bibb lettuce, Heirloom tomato, Garlic Aioli, Brioche Bun With Fries or Side Salad
- HOLY GHOST SANDWICH CAN MAKE VEGAN / 19.5**  
Crispy Fried Chicken, Tangy Mustard Slaw, Pickled Red Onion, Pickles, Holy Ghost Pepper Aioli, Brioche Bun With Fries or Side Salad  
add extra hot chili oil \$1 | vegan bun is seedy whole wheat



DESSERT

- PAVLOVA / 13**  
Baked Meringue, Fresh Kiwi, Strawberry, Passion Fruit Whip Cream, Passion Fruit Coulis
- HAZELNUT CHOCOLATE GANACHE TORTE / 11**  
Biscoff Brown Butter Crust, Citrus Whip, Salted Caramel

EXECUTIVE CHEF | STEVE MARTINEZ

# SUNDAY BRUNCH MENU

BRUNCH AVAILABLE: SUNDAY 11-3PM  
FULL DINNER MENU AVAILABLE  
ALL DAY ON SUNDAYS

## Specials

**VEGAN BREAKFAST QUICHE / 12**  
Mushroom, Kale, Sweet Bell Peppers, Cherry Tomatoes, Shallots, Vegan Cheddar + Parm, Spiced Tomato Sour ‘Cream’, Arugula Side Salad

**FRIED FISH SANDO / 16**  
Cajun Remoulade, Mixed Cabbage Slaw, Pickled Onions, On A Whole Wheat Bun. Served With Cajun Fries Or Side Salad

**VEGAN SUNRISE OATS BOWL / 14**  
Overnight Oats, Fresh Blueberries, Fresh Sliced Kiwi, Anzac Crumbles, Passion Fruit Coulis, Chia Seeds **GF**

**CHICKEN TINGA CHILAQUILES / 16**  
Shredded Chicken Tinga, Poached Egg, Salsa Rojo, Ranchero Beans, Avocado, Lime Crema, Cotija Cheese, Pickled Red Onion, Fried House Tortilla Chips **GF**

**VEGAN SALSA ROJO CHILAQUILES / 15**  
Gardein Tinga, Salsa Rojo, Ranchero Beans, Avocado, Lime ‘Crema’, Vegan Pepperjack Cheese, Pickled Red Onion, Fried House Tortilla Chips

**CRABCAKE BENNY / 16**  
Crispy Crab Cake Patty, Poached Egg, Bearnaise Sauce, Toasted Levain, Arugula And Crispy Prosciutto

**SMOKED LAMB BURRITO / 14**  
Bell Peppers, Tomato, Onions, Jalapeno, Eggs, House Fries, Pico De Gallo, Lime Crema *Add Salsa Rojo + Cheese \$2 | Add Avocado Mousse \$1.5*

**BREAKFAST SANDWICH / 15**  
Over Easy Egg, White Cheddar, House Bacon, Avocado, Roasted Tomato, Chipotle Aioli, Arugula, On Focaccia, Breakfast Potatoes Or Salad

**CARNITAS HASH / 16**  
Crunchy Sweet Potato, Bell Peppers, Onions, Carnitas, Fried Egg, Avocado Crema, Queso Fresco, Pickled Fresno Chiles **GF**

**VEGAN AVOCADO TOAST / 13**  
Avocado, Cherry Tomatoes, Radish, Dill, Fennel, Citrus Dressing, Toasted Brioche, Side Salad

## ADD-ONS + SIDES

- FRUIT CUP / 7 MIXED FRUIT AND CRÈME ANGLAISE
- SIDE OF BACON / 4 THREE STRIPS OF CRISPY BACON
- SIDE OF BRIOCHE / 2 SCRATCH HOUSE VEGAN HOT HONEY BUTTER
- POACHED EGG / 2

## DOWNSTAIRS SPECIALS!

Sunday

Can I Kick It?

Sunday Nights at Kairoa Brewing Co.

Kick Some Kegs  
Classic Hip Hop  
\$7 Select Kairoa Drafts  
First Floor Only!

\$20!

Thursday

BEER & BURGER NIGHT

Burger + Fries + 10oz Kairoa Draft Beer

This Week: White Cheddar, Truffle Aioli, Onion and Pickles

Available On First Floor  
Every Thursday Night!

N/A and Vegan Options Available

