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BRUNCH

Oat & Chia Porridge (v) (df)	18.0
candied orange, roasted walnut, cinnamon spiced crumble, sesame brittle, freeze dried mandarin	
Buckwheat Granola (vg) (gf)	18.0
buckwheat granola, matcha & vanilla yoghurt, berry coulis, edible flowers	
Kimchi Scramble	19.0
manchego cheese, crispy shallots, coriander, kimchi & chilli sauce, rye toast, fermented chilli oil + bacon 5.0	
Shakshuka	19.5
baked eggs, cannellini beans, smoky chorizo, tomatoes, labneh, grilled focaccia, dukkah	
Kawau Kai	25.0
pork & fennel sausage, streaky bacon, mushroom medley, vine tomatoes, herbed potato rosti, poached eggs, beetroot hummus, gourmet beans, grain toast	
Breakfast Board (vg)	25.0
Kawau granola, crushed roasted pumpkin, feta, sautéed kale, grain toast, poached egg, dukkah, orange juice + bacon 5.0, + halloumi 6.0	
Omelette of the Day	22.0
Kawau Benny (gf)	24.0
sautéed greens, poached eggs, chilli & yuzu hollandaise, kumara & leek rosti (choice of salmon, bacon or pulled beef brisket)	
Green Fritters (vg)	19.0
pea, kale & spinach fritters, soused vege, preserved lemon crème fraiche, tomato salsa, pea purée, spiced dukkah + bacon 5.0, + halloumi 6.0	

Kawau Garden (vg)	19.0
roasted root veges, broccolini, gypsy salad, tahini carrot baba ganoush, rye, halloumi, sumac, truffle olive oil + egg 4.0, + steak 7.5, + seared salmon 7.5	
Dulche de Leche French Toast	24.0
almond crusted poached pear, crème fraiche, nobel maple syrup, chocolate soil & honeycomb + bacon 5.0	
Lemon Meringue Waffles	25.0
<i>*weekends only - allow 20 min*</i> house made waffles, fresh lemon curd, Italian meringue, passionfruit gel, raspberry coulis, white chocolate shards & freeze dried berries	
I Just Want Some Eggs	12.0
poached / fried / scrambled on ciabatta + bacon 5.0, + vine tomatoes 5.0, + sautéed greens 5.0	

EXTRAS

grilled halloumi	6.0
sautéed kale / spinach	5.0
streaky bacon	5.0
pork & fennel sausage - free range	5.0
mushroom medley	6.0
vine tomatoes	5.0
beetroot & citrus cured salmon	6.5
hand cut fries w/ aioli	9.5
artisan toast & preserves	8.5

v = vegan	gf = gluten friendly
vg = vegetarian	df = dairy free

NOURISH BOWLS 21.0

Sunfed Bowl (v) (gf)	21.0
sunfed chicken, broccoli, spinach & kale, slaw, carrots, edamame, beetroot hummus, toasted pepita, herb emulsion + halloumi 6.0, + poached egg 4.0	
Korean Fried Chicken Bowl (gf)	
broccoli, slaw, house pickles, toasted sesame & cashews, fried shallots, vermicelli, sprouts	
Bibimbap Bowl (gf)	
bulgogi beef, shredded carrots, scallions, sautéed spinach, bean sprouts, kimchi, fried egg, kewpie mayo, pickles, furikakae, rice	
Mei Goreng	
wok fried asian greens, fried noodles, chicken, crispy shallots, roasted peanuts, rice crackers, coriander, fried egg, pickles	
GRINDER – filled subs	19.5
Pork Banh Mi	
sous vide pulled pork, apple slaw, coriander, kewpie mayo, fried shallots	
Philly Steak	
seared sirloin, pepper & jalapeno salsa, provolone cheese, sriracha mayo	
Soy Honey Chicken	
asian slaw, pickles, fried shallots, toasted nuts & seeds	
PROTEIN	
Pork Belly	31.0
sous vide pork belly, compressed tart apples, celery root & red wine jus, crackle crumble, & freeze dried apples	
Wagyu Beef burger	28.0
grass fed patty, gruyere cheese, pickles, burnt onion aioli & hand cut chips	
Market Fish	28.0
Chefs daily creations <i>(please ask your wait staff)</i>	

Welcome to
Kawau Kitchen.

We pride ourselves on our
honest and simple food.

Our menu is a celebration
of great NZ produce.
We work hard to bring you
nourishing and sustaining
meals whilst using unique and
complimentary flavours.

Escape from the chaos of
the world with Kawau Kitchen's
calm and inviting space –
a true haven with a simple
and nourishing menu.

*"If more of us valued food and
cheer and song above hoarded gold,
it would be a merrier world."*

J.R.R. Tolkien

Live. Love. Share