

BEVERAGES CONT..

SODAS

7.4

Tahitian Lime & Mint
Tropical Mango
Lemmy Lemonade
Watermelon & Mint Soda

Passionfruit & Lime
Gingerella
Coke
Coke No Sugar

JUICES

6.7

Orange
Pineapple
Blackcurrant, Apple & Raspberry

Apple
Tomato
Apple, Orange & Mango

OTARIKI WATER 500ML

7

Still/Sparkling

COCKTAILS

13

Mimosa 200ml Mionetto Prestige Prosecco, orange juice

Bloody Mary Finlandia vodka, spicy tomato juice

Espresso Martini Vodka, espresso, kahlua

Mojito classic, strawberry or passionfruit Rum, mint, lime & soda

WINE

13.5 glass / 54 bottle

Sparkling Mionetto Prestige Prosecco Mini Brut 200ml (Italy)

Rosé Lake Chalice 'The falcon' (Marlborough)

White Jackson Estate Stich Sauvignon Blanc (Marlborough)

Matawhero Pinot Gris (Gisborne)

Trinity Hill Chardonnay (Hawkes Bay)

BEER & CIDER

10

Puhi Pilsner

Yeastie Boys Hazy Pale Ale

MorningCider Apple Cider

KAWAU


KITCHEN



K

Kawau Kitchen | 09 256 1306 | kawaukitchen.co.nz | info@kawaukitchen.co.nz

6 Leonard Isitt Drive Mangere 2022

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MENU

ALL DAY MENU

Smoked Brisket Benny Homemade cheese scone, greens, truffle hollandaise	31
Kawau Benny <i>Choice of ciabatta or kūmara rösti (nga) +1</i> Sautéed greens, free range poached eggs, chilli & yuzu hollandaise <i>choice of streaky bacon, mushrooms or house smoked salmon +3.0</i>	29
Fried Chicken Benny (nga, nda) Potato & hashbrown, free range poached eggs, sautéed greens & sriracha hollandaise	30
Kawau Granola (nda, n, nga, ve) Chia parfait, açai, coconut yoghurt, granola, seasonal fruit & tree nuts	23
Kawau Kai Free range pork & fennel sausage, streaky bacon, vine tomatoes, sautéed greens, hashbrown, poached eggs & grain toast <i>+ creamy mushrooms 8.5 + 1/2 avocado p.o.a</i>	31.5
Turkish Eggs (n) Eggs, smoky tomato base, dukkah, harissa butter, feta, hummus, labneh, chilli oil & toasted ciabatta	26.5
Goodness Bowl (nga, n) Poached egg, salad greens, broccoli, kumara, toasted almonds, beetroot hummus, dukkah, feta, roasted chickpeas, avocado & tahini dressing	28
Chilli Scramble Kimchi & gochujang sauce, marinated feta, crispy shallots, spring onions & chilli oil on sourdough <i>+ bacon 7.6 + halloumi 6.5</i>	25.8
Spanish Omelette Chorizo, potato, mushrooms, chilli oil, herbs, roast pepper coulis, harissa mousse served with salad	26.7
Ever Green Omelette (v) (nga) (k) Seasonal greens, baby spinach, herbed chimichurri, feta with herb salad <i>+ bacon 7.6, + haloumi 6.5</i>	25
Tiramisu French Toast Whipped mascarpone cream, espresso anglaise, chocolate coffee, salted caramel butter & chocolate soil	26
I Just Want Some Eggs (v) Poached / fried / scrambled + 1.0 on ciabatta <i>+ bacon 7.6 + vine tomatoes 6.5 + half avocado p.o.a. + sausages 6.5</i>	14.5

Dubai Chocolate Pancakes (n, v) Whittaker's Chocolate, pistachio cream, Kataifi, strawberry compote, chocolate soil & coconut gel	26
Korean Fried Chicken Bowl (nga, nda, p) Sesame seeds & peanuts, crunchy cos, slaw, broccoli, pickles, fried shallots, cucumber, kimchi, vermicelli, sprouts & coriander	28.5
Smashed in Japan (v) Edamame avocado smash, sautéed silverbeet, poached egg, togarashi, kimchi & miso crema, sourdough & lotus crisps <i>+ house smoked salmon 8.9 + halloumi 6.5 + bacon 7.6</i>	26.5
Mie Goreng (nda, p, sf) Wok-fried Asian greens, noodles, egg, honey soy chicken, crispy shallots, roasted peanuts, prawn crackers, coriander & pickles <i>+ bacon 7.6</i>	27.5
Burgers (vegan option available) Wagyu Beef Wagyu beef pattie, smoked cheddar, baby cos, house pickles, tomato, house burger sauce & fries	29
Fried Chicken Herbed slaw, house pickles, BBQ sauce, chipotle aioli & fries	28
Truffle and Ricotta Gnocchi With mushroom medley, roasted capsicum, creamy white wine sauce and almonds	28.5
Chicken Taco x3 Korean fried chicken, soft-shell tortilla, dressed slaw, grape salsa, topped with a sweet gochujang sauce	26.5
Braised Lamb Shoulder Slow braised lamb shoulder with crispy potatoes, baba ghanoush, fennel sauce vierge, confit tomato and lamb sauce	33.5
Sides <i>Half avocado (seasonal) p.o.a</i> <i>Sautéed greens (kale, broccoli & spinach) 7.5</i> <i>Streaky bacon (3) 7.6</i> <i>Free range pork & fennel sausage (2) 6.5</i> <i>Mushrooms 7.5</i> <i>Creamy mushrooms 8.5</i> <i>Vine tomatoes P.O.A</i> <i>Grilled halloumi 6.5</i> <i>House smoked salmon 8.9</i> <i>Rustic fries 9.9</i> <i>Hashbrown/Kūmara Rösti 6</i> <i>Sharing plate of fried chicken, choice of either honey, soy & garlic or original 23.5</i>	

v = vegetarian ve = vegan k = keto friendly nga = no gluten added nda = no dairy added
n = tree nuts p = peanuts sf = seafood ss = sesame seeds
We value the health of our customers. Please advise us of any dietary needs.
Ask our staff about vegan menu options.

BEVERAGES

ESPRESSO (all double shot)		EXTRAS	1
Black	5.2	Large, cream, almond milk, soy milk, oat milk, coconut milk	
White	6.3		
ALTERNATIVES			
Mocha	6.7		
Hot Chocolate	6.5		
Chai (sweet or spicy)	6.5		
Golden Turmeric Latte	6.4		
Matcha Latte (premium grade)	6.8		
Iced Coffee	9.2		
Iced Mocha	9.2		
Iced Chocolate	9.2		
Iced Americano	6.7		
Iced Strawberry Matcha Latte	8.9		
Iced Tiramisu Latte	9.2		
Iced Blueberry Matcha Latte	8.9		
Iced Mango Matcha Latte	8.9		
HARNEY & SONS TEAS			
English Breakfast		Earl Grey	5.6
Peppermint		Citron Green	
Hot Cinnamon Spice		Mother's Day Floral	
KOMBUCHA			
Ginger		Tropical	8
Cherry & Plum		Mango & Passionfruit	
WELLNESS DRINKS			
Honey, Lemon, Ginger & Turmeric Hot Tea	6.5		
Goju Shot – Ginger Ignition or Vital Sunshine	6.5		
KAWAU PLANT SMOOTHIES (nda, ve)			
<i>The allergen-free & 100% natural vegetable protein that's great for everybody.</i>			
Kawau Green (n) Kale, Banana, Mango, Kiwi, Greens Shot, Avocado, Almond Milk		Golden Sunrise Organic turmeric, mango, coconut milk, banana, cinnamon, vanilla plant protein, passionfruit, dates	
Summer Berry (n) Mixed berries, banana, almond milk, strawberry plant protein		Nuts About You (p, n) Peanut butter, dates, almond milk, banana, chocolate plant protein	