
kai pasifika

Starter – \$15 each

Seafood Chowder *with smoked fish bruschetta*

Beef & Green Pawpaw Salad

Kai Pasifika's Raw Fish

Tuna Poke

Fried Calamari *with cucumber salad and aioli*

Sweet Chilli Chicken Wings *with salad*

Short Rib Spring Roll *with pickle*

Kai Pasifika's Vegetarian Goats Cheese Salad



Mains

Smoked Pork Belly *Mango ragu, croquettes and greens* \$28

Beef Sirloin *Kumara gratin, red braised cabbage, short rib reduction* \$32

Roasted Whole Fish *Coconut pesto, steamed greens,* \$45

roast garlic oyster sauce

Duck Confit *Cassava rosti, bok choy, spiced orange glaze* \$30

Beef Short Rib *with salad* \$32

Braised Taro Leaf and Lamb *Warm coconut sauce, roast garlic mash* \$32

Catch of the Day *Warm coconut sauce, roasted vegetables,* \$28

crab and coriander couscous

Passionfruit Chicken Breast *Taro smack, grilled pineapple salsa,* \$28

green pawpaw ratatouille, passionfruit jus

Goat curry *Chutney and accompaniments* \$30

Kai Pasifika's Vegetarian *Chef's Choice of the Day* \$25



Sides - \$7 each

Potato Fries with Herb Aioli
Cassava Fries with Sweet Mayo
Salad with Passionfruit Dressing
Taro with Warm Coconut Sauce
Tomato Salad



Desserts - \$12 each

Brulee *Chef's Choice of the Day*
Cheesecake *Chef's Choice of the Day*
Pannacotta *Chef's Choice of the Day*
Coconut Tiramisu
Chocolate Brownie

Tea & Coffee \$4



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Non-alcoholic Drinks

Just Stormy *Ginger beer, passion fruit* \$9

Otai *Watermelon smoothie* \$9

Virgin Pina Colada \$9

Lemon, Lime & Bitters \$5

Coconut Water \$5

Gingerbeer \$5

Coke, L&P, Sprite \$4

Juice \$4

Beer and Cider - \$9

Vailima by the glass

Fiji Bitter by the glass

Heineken

Steinlager

Corona

Radler

Heineken Light *Low Alcohol*

Asahi

Apple Cider

Cocktails - \$15

Blue Lagoon

Vodka, blue curacao, lemonade

Jungle Juice

Vodka, malibu, peach schnapps, orange, pineapple, cranberry

Mai Tai

Havana club, rum, amaretto, orange, grenadine

Pina Colada

Bacardi, pineapple, coconut

Mojito

Bacardi, mint, lime: strawberry, passionfruit, original

Daiquiri

Havana club, lime, sugar: mango, strawberry, banana

Margarita

Tequila, cointreau, lime: shaken or frozen

Island Sunset

Tequila, peach schnapps, orange, grenadine

Maui's Kiss

Kahlua, vodka, baileys, ice cream, butterscotch

Long Island Iced Tea

Vodka, tequila, rum, gin, triple sec, coke

Wine

Sparkling

Deutz *Marlborough Cuvee*

Lindauer *200ml Brut*

Lindauer *200ml Sauvignon Blanc*

Bottle

\$70

\$15

\$15

Glass

White

Villa Maria Private Bin *Sauvignon Blanc*

Villa Maria Private Bin *Gewurztraminer*

The Peoples *Pinot Gris*

Oyster Bay *Chardonnay*

Giesen *Riesling*

Tohu *Rose*

Man O' War *Sauvignon Blanc*

\$48

\$48

\$48

\$55

\$48

\$55

\$70

\$12

\$12

\$12

\$14

\$12

\$14

Red

The Peoples Central Otago *Pinot Noir*

Church Road *Merlot Cabernet Sauvignon*

Church Road *Syrah*

Tohu *Merlot*

Big Top *Zinfandel*

Craggy Range Te Kahu *Merlot Cabernet*

Martinborough Vineyard Te Tera *Pinot Noir*

\$60

\$55

\$55

\$55

\$60

\$85

\$85

\$15

\$14

\$14

\$14

\$15

