

2 Tennyson Street, Napier
06 835 0013



www.kkitchenandbar.co.nz
Info@kkitchenandbar.co.nz

MORNING FUEL

(UNTIL 12:30PM)

EGGS TO ORDER (GFO)

Choice of poached/scrambled or fried egg with whole meal toast

Add-on:

Bacon \$7 | Pork sausages \$8 | Grilled tomato \$7

Smoked salmon \$10 | Hash brown \$3

ROSTI BENEDICT (GF)

Bacon \$26 | Smoked Salmon \$28

Potato rosti, poached eggs, baby spinach, hollandaise

SMASHED AVOCADO TARTINE (GFO/DF) \$18

Smashed avocado, poached eggs, balsamic reduction, ciabatta

SOUP & SALAD

SEAFOOD CHOWDER

Mixed seafood, herbs olive oil, toasted ciabatta

\$20

COMPRESSED WATERMELON & FETA SALAD (GF/V)

Chilled watermelon, feta, mixed green leaves, olives, mint, balsamic pearls, lemon dressing

\$21

FENNEL & GREEN APPLE SALAD (GF/V)

Crunchy fennel, green apple, berries, creamy parmesan dill dressing

\$20

Add-on : grilled chicken | Bacon | Prawns \$6 each

SMALL PLATES

GARLIC CHEESE BREAD (V)

\$14

In-house baked garlic bread infused with truffle oil, mozzarella, and sundried tomato chickpea dip

MARINATED OLIVES (GFO/DF/VGN)

\$14

Fennel, lemon, warm focaccia, extra virgin olive oil

QUINOA & PEA CROQUETTES (V)

\$18

Crispy croquettes, whipped feta, cherry tomatoes, garlic paprika oil

OYSTERS

\$6 EACH

Shucked to order/ponzu mignonette

TUNA TARTARE (DF/GF)

\$22

Tuna, avocado, pickled beetroot, shallots, French mustard, pomme gaufrette, cured yolk

SALT & PEPPER SQUID

\$20

Lightly dusted and crisp fried squid served over a Pear and roasted seed salad & citrus dressing

GRILLED HARISSA CHICKEN (HOT/GF)

\$18

Chicken skewers, mint yoghurt, leafy salad, pickled raisins

BUTTER GARLIC SAUTÉ PRAWNS WITH TOASTED CIABATTA

\$22

Pan-sautéed prawns in aromatic garlic butter, finished with herbs & served with toasted ciabatta

BLUE CHEESE, SHIITAKE & BEEF CROSTINI

\$18

Pulled beef with shiitake mushrooms and bell peppers on toasted ciabatta, blueberry caramelized onion jam

MAINS

FISH & CHIPS (DF)

\$30

Beer-battered fresh catch of the day, chips, house salad, tartare sauce, lemon

PASTA OF THE DAY

\$26

Ask your server for today's special

TRUFFLE-INFUSED MUSHROOM RISOTTO (GF/V)

\$28

Arborio rice infused with white wine and truffle oil, mixed mushrooms, pine nuts, parmesan, stuffed ricotta- morel mushroom

Add-On: Chicken | Prawns \$6 Each

DUSTED FRIED TOFU WITH GREENS & SHIITAKE MUSHROOMS (GF/VGN)

\$26

Orange sauce, spring onions

CRISPY CRACKLING PORK BELLY (DF/GF) \$32

Cumin garlic potatoes, green leaves, apricot mustard sauce

SALMON CAPONATA (GF)

\$42

Grilled salmon on green beans, confit orange zest, caponata, warm tartare sauce

CHICKEN LEG FARCI (GF)

\$34

Braised chicken leg stuffed with mushroom duxelle, sautéed broccoli and beans, roasted baby potatoes, citrus cockle jus

TUSCAN LAMB SHANK (GF)

\$36

Slow-cooked lamb shank, garlic vegetables, creamy mash

SURF & TURF (GF)

\$50

250g Grilled Scotch Fillet Cooked As Per Your preference, Tiger Prawns, Potato truffle Mash, Garlic Vegetables, Choronzon Sauce

SCOTCH FILLET STEAK 250G (GF)

\$42

Grilled as per your preference, buttered garlic vegetables, potato mash

Choice of any one sauce: red wine jus | Creamy mustard | Black peppercorn

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VGN - Vegan | GFO - Gluten Free Option Available

Please inform our staff of any allergies or dietary requirements.

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MIX PLATTER

CHEF'S MIX PLATTER (CLASSIC BAR SNACKS)	\$50
Salt & pepper squid, Jalapeño bites, garlic bread, BBQ chicken wings, chicken tenders, ketchup & aioli dip	

BURGERS

(ADD FRIES TO ANY BURGER \$6)

BEEF BURGER	\$17
Beef patty, streaky bacon, cheese, lettuce, tomato, caramelized onions, smoky BBQ sauce	
CHICKEN PARMA BURGER	\$17
Fried chicken, Napoli sauce, mozzarella, lettuce, pickled onions, mustard mayo	
FILLET-O-FISH BURGER	\$17
Beer-battered fish, potato crisps, lettuce, gherkins, jalapeño, tartare sauce	
VEGETARIAN QUINOA KUMARA BURGER (V)	\$17
Seared quinoa-kumara patty, lettuce, gherkins, jalapeño, cheese, aioli	
MOROCCAN PULLED LAMB BURGER	\$20
Slow-cooked pulled lamb, lettuce, cucumber, fried onion and mint mayo	

PIZZAS (THIN CRUST)

MARGHERITA (V)	\$20
San Marzano tomato, mozzarella, parmesan, basil pesto	
QUATTRO FORMAGGI (V)	\$21
Mozzarella, parmesan, feta, blue cheese	
PEPPERONI	\$22
San Marzano tomato, mozzarella, mixed meat pepperoni, jalapeño	
GAMBERI E FUNGHI	\$25
San Marzano tomato, mozzarella, sautéed mushrooms, garlic prawns, oregano	
QUATTRO STAGIONI	\$24
San Marzano tomato, mozzarella, beef, artichoke, jalapeño, black olives	
CHICKEN HAWAIIAN	\$24
Aioli, Mozzarella, Chicken, Onion, Bell Peppers, Pineapple	
Add-on: Chicken Bacon Mushrooms Cheese Jalapeño Pineapple Vegan cheese (DF)	\$3each

SIDES

STEAMED OR BUTTER GARLIC VEGETABLES (GF/V)	\$12
TRUFFLE-INFUSED MASHED POTATOES (GF/V)	\$10
CHEF'S GARDEN SALAD (GF/VGN)	\$12
Mix leaves, avocado, cucumber, tomato, toasted seeds, lemon vinaigrette	
PLAIN FRIES & TOMATO SAUCE (GFO/VGN)	\$12
PARMESAN & TRUFFLE FRIES WITH AIOLI (GFO/V)	\$14
CHARRED EDAMAME WITH LEMON PEPPER SEASONING (GF/VGN)	\$12

DESSERTS

TIRAMISU	\$15
Ladyfingers, mascarpone, whipped cream, espresso, rum, cocoa dust	
BAKED SEMOLINA	\$16
Semolina pudding filled with Philadelphia cream cheese, coconut, milk chocolate rum sauce, pistachio	
SORBET OF THE WEEK (DF/GF/VGN)	\$12
Ask your server for today's special	
SELECTION OF ICE CREAM	\$12
Vanilla, Chocolate or Strawberry with Sprinkles, Wafer and Chocolate Sauce	
WHITE CHOCOLATE SCALLOP DELIGHT	\$14
mango & coconut ganache, finish with cocoa sponge crumb and chocolate buttons	

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