

📍 2 Tennyson Street, Napier
☎ 06 835 0013



🌐 www.kkitchenandbar.co.nz
✉ Info@kkitchenandbar.co.nz

MORNING FUEL

(UNTIL 12:30PM)

EGGS TO ORDER (GFO) \$14

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 \$20

Mixed seafood, herbs olive oil, toasted ciabatta

COMPRESSED WATERMELON & FETA SALAD (GF/V) \$21

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

FENNEL & GREEN APPLE SALAD (GF/V) \$20

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

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 FARCIE (GF) \$34

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

TUSCANY 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, Choron 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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