



Are Kaikai

ALL DAY MENU

Available from 11.30am to 9.30pm daily

Something Light – Katikati

Roast Beef Sandwich

Thin slices of peppered beef, layered with tomato, lettuce, and a horseradish sour cream sauce all on our homemade Brown Bread. Served with local fruit cuts. \$17.50

Bread & Dips

Slices of our homemade breads served with a variety of dips. \$13.00

Ham & Cheese Toasted Sandwich

Ham and cheese in Turkish bread, toasted and served with local fruit cuts. \$16.50

Toasted Club Sandwich

Triple layer classic sandwich, served with French fries. \$17.50

Vegetarian Panini

Two Panini filled with grilled vegetables and feta cheese, toasted. Served with local fruit cuts. \$15.50

Char Grilled Lamb Cutlets

Three Lamb Cutlets cooked to perfection in our special spice mix. Served with a brunch cake, bacon, and fruit chutney. \$19.50

Potato Wedges

Spicy potato wedges deep fried, served with sour cream. \$8.50

Ika Mata

A Cook Islands classic of fresh fish, marinated in lemon juice. Mixed with local vegetables and herbs, finished with coconut cream. Served chilled \$21.50

Local Chips

Local root vegetables – taro, kumara, maniota (arrowroot) – deep fried and served with chutney and sour cream.

\$8.00

Salads – Raurau Natura

Prawn Twister

Prawn tails wrapped in a wonton sheet, quickly fired. Served with crisp salad and a yoghurt cucumber dressing.

\$17.50

Caesar Salad

Cos lettuce, croutons, anchovies, bacon, and poached egg served drizzled in our very own Caesar dressing. Served with slices of garlic bread.

\$17.00

Smoked Chicken Salad

Home smoked prime chicken breast, served on a bed of crisp greens with a coconut dressing. Served with slices of garlic bread.

\$17.00

Hearty Burgers– Burger Navenave

Deluxe Burger

Grilled sirloin steak served on a toasted bun with lettuce, tomatoes, sautéed mushrooms, and battered onion rings.

\$18.50

The Edgewater ¼ Pound Beef Burger

Chargrilled meat patty, topped with grilled onion, egg fried sunny side up, barbecue sauce, Colby cheese, lettuce and tomato served on a sourdough bun.

\$17.00

Chargrilled Chicken Burger

Grilled prime chicken breast, topped with lettuce, bacon, avocado mouse, tomato salsa served on a toasted bun.

\$17.00

Fish Burger

Crumbed game fish fillet, served on toasted bun, topped with lettuce, tomato and homemade tartare sauce.

\$17.00

From the Grill– Kai Tunupaka

Smoked Chicken Pasta

Tagliatelle pasta tossed with smoked chicken pieces in a cream sauce enhanced with local herbs. Served with slices of garlic bread.

\$23.00

Mixed Grill

Sirloin steak, chicken breast, rasher of bacon and sausage served with a mushroom and parmesan risotto cake. Accompanied with a spicy chutney.

\$27.00

Ribeye Steak

Prime Ribeye steak cooked to your liking, served with either mashed potato or fries. Finished with your choice of pepper sauce or mushroom sauce. \$33.50

Combination Stir Fry

Strips of chicken and beef with shrimp's wok fried with local vegetables flavoured with dark soya sauce and served with steamed rice. \$25.00

Pork Ribs

Slow cooked in a rich barbecue and tomato sauce, served with corn patties and garlic bread. \$29.00

Braised Lamb Shank

Simmered in a rich lamb jus, accompanied with mashed potato, and grilled tomato. \$28.00

Asian Corner – Te au kai Tinito

Seafood Deep Fried Egg Noodles

Crisp Asian noodles, tuna, shrimps, and mussels tossed in local vegetables with an Asian Sauce. \$24.00

Singaporean Chicken Noodles

Chicken pieces tossed with julienned vegetables and flavoured with a curry garlic sauce. \$23.00

Sushi & Sashimi Platter

Sushi and Sashimi made from the days freshly caught fish, served with wasabi, ginger and soya sauce.

Entrée size \$16.00

Main size \$25.00

Shanghai Fried Rice

Fried rice with shrimp, carrot, green beans, and spring onions.

Entrée size \$ 9.00

Main size \$17.00

Vegetarian Fare – Kai Raurau

Avocado Tacos

Taco shells stuffed with fried avocado, chipotle creama and pickled. \$18.50

Roasted Vegetable Pasta

Al dente tagliatelle pasta, tossed with chargrilled vegetables, wild mushrooms, and island herbs. Served with slices of cheese bread. \$16.50

Vegetable Quesadilla

Local vegetables tossed with curry and local spices, roasted in roti sheets, and served with side salad. \$17.00

Ocean Bounty – Kai ote Moana

Fish Broth

Seafood broth, spiced with island herbs and chilli, served with slices of garlic bread. \$15.00

Calamari Rings

Fried Calamari rings served in a basket with French fries and dip. \$21.00

Shelled New Zealand Green Lipped Mussels

½ a dozen New Zealand Green Lipped Mussels, steamed in a white wine broth, finished with cream and local herbs. Served with slices of garlic bread. \$22.50

Deep Sea Fish

Tuna, Marlin, Broadbill, Wahoo, or Parrot Fish – the choice is yours! As is the cooking method! \$27.50

- Coconut Cream
 - Simmered in coconut cream, spiced with chilli and island herbs, served with rukau (young spinach leaves) and taro. A local specialty.
- Curry Sauce
 - Spiced coconut curry sauce finished with mashed potato.
- Lemon & Lime Sauce
 - Served on local cabbage leaves, flavoured with lemon, lime and caper sauce served with steamed rice.
- Battered & Deep Fried
 - Classic fish n chips served with tartare sauce.

On the Side – Kai Tapiri

Soup of the Day

Check with our staff to see what creation we have made today, served with slices of garlic bread. \$7.50

French Fries

A bowl of hot fries served with tomato sauce. \$5.50

Garlic Bread

Crisp sourdough bread brushed with garlic butter. \$4.50

Side Salad

Crisp tossed local vegetables and lettuce leaves served with a French dressing. \$5.00

Side of Vegetables

Fresh local vegetables steamed to perfection and tossed in herb butter. \$5.50

Side of Potato Mash

Creamy mashed potatoes. \$5.50

Desserts – Kai Venevene

Ice Cream Cake

Layers of ice cream, caramel sponge cake and nut brittle, served with butterscotch sauce. \$8.00

Black Forest Cake

A traditional Black Forest Cake with layers of chocolate sponge and cherries, served with ice cream. \$13.00

Waffle Delight

Homemade waffles, layered with slices of banana, butterscotch sauce served with vanilla ice cream. \$12.00

Tropical Fruit Salad

Fresh local fruits served in a brandy snap basket with vanilla ice cream. \$10.00

Coconut Pie

Filled with fresh coconut flesh and cream, this sweet pie is accompanied with ice cream. \$11.00

Chocolate Brownie

Dark chocolate cake layered with almonds and finished with ice cream and chocolate sauce. \$10.00

Cheese Platter

Prime New Zealand Kapiti Cheeses served with crackers. \$12.00

Baked Cheesecake

Traditional baked cheesecake served with ice cream and cream. \$11.00