





2 Tennyson Street, Napier  
06 835 0013  
Follow us on  



 www.kkitchenandbar.co.nz  
 info@kkitchenandbar.co.nz  
Open 7 Days - 9am to 9pm

## MORNING FAVOURITES

(UNTIL 1PM)

### ROSTI BENEDICT (GFO)

Bacon- **\$22** / Smoked salmon- **\$24**  
Potato rosti, poached eggs, baby spinach, hollandaise

### K KITCHEN SIGNATURE OMELETTE **\$28**

Three-Egg omelette filled with cajun BBQ sausages, onion, bell peppers, cheese, lemon pepper hollandaise, served with house salad

### CROISSANT SANDWICH **\$20**

Lettuce, tomato, bacon, cheese, mayo  
Choice of egg- fried, scrambled or plain omelette

## SOUP & SALAD

### SEAFOOD CHOWDER **\$20**

Mixed seafood, herbs, olive oil, toasted ciabatta

### K KITCHEN WARM WINTER SALAD (GFO/DFO/VGN) **\$21**

Assorted roasted vegetables, edamame beans, sago crisp, rocket leaves, chickpeas and sundried tomato dressing, finished with balsamic reduction, candied walnuts

Add ons - Chicken/ Prawn/ Bacon **\$5 each**

## STARTERS

### GARLIC CHEESE BREAD (V) **\$12**

In-house baked garlic bread infused with truffle oil, mozzarella, and aioli dip

### MARINATED OLIVES (GFO/DFO/VGN) **\$12**

Fennel, lemon, warm focaccia, extra virgin olive oil

### ROASTED PUMPKIN CROQUETTES (V) **\$16**

Roasted pumpkin, potato, cheese, herbs, blue cheese dip

### SEAFOOD ROSTI STACK (GFO/DFO) **\$19**

Rosti stack, mixed seafood, Japanese mayo, crispy capers, pickled onions

### SALT AND PEPPER SQUID **\$19**

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

## SIGNATURE PLATES

### THE SATAY EXPERIENCE (GFO/DFO) **\$20**

Marinated juicy grilled chicken skewers, house-made peanut sauce, house salad

### BUTTER GARLIC SAUTÉ PRAWNS WITH TOASTED CIABATTA **\$21**

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

### ROASTED BONE MARROW (GFO/DFO) **\$22**

Roasted bone marrow, chimichurri, toasted ciabatta

### COTOLETTA DIAGNELLO (DFO) **\$30**

Crumbed lamb cutlets, green peas and mint salsa

## GOURMET BURGERS

(ADD FRIES TO ANY BURGER \$5)

### SURF AND TURF BURGER **\$20**

Beef patty, grilled prawn, lettuce, tomato, mustard mayo, hollandaise

### KOREAN CRISPY CHICKEN BURGER **\$17**

Buttermilk fried chicken, coleslaw, gherkins, cheese slice, Korean BBQ sauce

### PUMPKIN KUMARA BURGER (V) **\$16**

Seared pumpkin 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) **\$19**

San Marzano tomato, mozzarella, parmesan, sundried tomato, basil pesto

### OCEAN LUXE SEAFOOD PIZZA **\$24**

Mixed seafood, japanese and ranch mayo, topped with steamed mussels

### CLASSIC PEPPERONI **\$22**

San Marzano tomato, mozzarella, mixed meat pepperoni

### MEDITERRANEAN LAMB PIZZA **\$25**



Yoghurt mint sauce, caramelized onion, rocket lettuce, minced lamb, mozzarella



### HAWAIIAN CHICKEN **\$24**

Aioli, mozzarella cheese, chicken, onion, bell pepper, pineapple



Add ons - **\$3 each**

Chicken/bacon/mushroom/cheese/jalapeño/pineapple/black olive slice/vegan cheese (DFO)

**GFO** - Gluten Free Option Available  
**DFO** - Dairy Free Option Available | **V** - Vegetarian  
**VGN** - Vegan  - Chef Recommendation |  - Mildly Spiced  
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## CHEF'S MIX PLATTER

**CLASSIC BAR SNACKS \$40**  
Salt and pepper squid, crispy mozzarella sticks, garlic bread, hot honey chicken wings, chicken tenders, ketchup and aioli

## MAINS

**FISH AND CHIPS (BATTERED OR CRUMBED) (DFO) \$29**  
Beer battered or crumbed, fresh catch of the day, chips, house salad, tartar sauce, lemon

**PASTA OF THE WEEK \$26**  
Ask your server for week's special

**GREEN THAI CURRY (GFO/DFO/VGN) \$25**  
Green curry paste, spices, lemongrass, galangal, bamboo shoots, vegetables, served with jasmine rice  
Add ons - chicken/ Prawn/ Beef **\$ 5each**

**CONFIT CHICKEN LEG (GFO/DFO) \$32**  
Confit chicken leg, potato confit, cherry tomato, Cointreau jus de roti

**RISOTTO ALLA ZUCCA VIOLINA (GFO/V) \$28**  
Roasted squash puree and chunks, arborio rice infused with white wine, roasted pumpkin seeds, mascarpone cheese  
Add on - chicken/ Prawn **\$5 each**

**CRISPY CRACKLING PORK BELLY (GFO/DFO) \$33**  
Cumin garlic potatoes, green leaves, apricot mustard sauce

**TUSCANY LAMB SHANK (GFO/DFO) \$38**  
Slow braised lamb shank, sauté garlic vegetables, fresh creamy mash

**NORWEGIAN GRILLED SALMON (GFO/DFO) \$40**  
Grilled salmon, herbs, warm succotash, carrot and beet coulis, potato tourne, lemon emulsion

**SURF AND TURF 250G (DFO/ GFO) \$50**  
Scotch fillet, grilled as per your preference, grilled tiger prawn, fresh truffle mash, sauté garlic vegetables, choron sauce

**SCOTCH FILLET STEAK 250G (DFO/GFO) \$42**  
Grilled as per your preference, butter garlic vegetables, fresh creamy mash  
CHOICES OF ANY ONE SAUCE - Red wine jus/ black peppercorn/ Mushroom sauce  
Add ons - Fried egg **\$3 each**

## SIDES

**STEAMED OR BUTTER GARLIC VEGETABLES (GFO/V) \$12**

**FRESH TRUFFLE INFUSED MASHED POTATOES (GFO/V) \$11**

**CHEF'S GARDEN SALAD (GFO/VGN/DFO) \$12**  
Mixed leaves, kumara, cucumber, tomato, toasted seeds, lemon vinaigrette

**CRINKLE CUT FRIES WITH TOMATO SAUCE (GFO/VGN) \$10**

**PARMESAN AND TRUFFLE FRIES WITH AIOLI (GFO/V) \$14**

**LOADED FRIES (GFO) \$15**  
Bacon, cheese, aioli, korean BBQ sauce, sour cream, fried onions

**CHARRED EDAMAME WITH LEMON PEPPER SEASONING (GFO/VGN/DFO) \$10**

## DESSERTS

(ALL DESSERTS \$ 16 EACH)

**GOLDEN CRUNCH DELIGHT**  
Coated and fried Vanilla ice cream served in a chocolate nest with cookie crumbs, House-made salted caramel sauce, whipped cream, cherry, and toasted cashew nuts



**FLOATING FIG TIRAMISU**  
Lady finger, mascarpone cheese, whipped cream, fig, espresso, rum, cocoa dust

**STICKY DATE PUDDING**  
Warm sticky date pudding with vanilla ice cream and house-made toffee sauce

**CINNAMON APPLE CRUMBLE (GFO/DFO)**  
Caramelized apple, cocoa almond sponge crumb, raisin and cinnamon, finished with the coconut and custard sauce

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