

STARTERS

POLYNESIAN BRUSCHETTA ^{GF/VEGAN} 18
roast veggies, artisan coconut bread, coconut peanut butter

JUNGLE DUMPLINGS ^{VEGAN} 19
garlic chive & shiitake, herb pesto soy 6pc

CHICKEN POTSTICKERS 20
chilli mayo, aromatic chilli oil 5pc

LAMB & CHICKEN SHU MAI 20
aged black vinegar & chilli oil 5pc

PORK & GINGER SHU MAI 22
sweet sichuan pepper soy 5pc

PALUSAMI SPRING ROLLS ^{VEGAN} 22
taro leaf, coconut & spinach filling, warm lolo miti 4pc

COCONUT-SMOKED CHICKEN BAO BUNS 22
spiced bbq chicken, pickles, coriander, lemon, sweet chilli jam 3pc

HAR GOW PRAWN DUMPLINGS 22
spring onion & chilli soy 5pc

KOKODA MARTINI ^{GF} 27
lemon-cured spanish mackerel, tomato salsa, hand-smoked coconut milk

BANG BANG WINGS 24
crispy bone-in chicken, spicy buffalo sauce

TUNA TATAKI POKE ^{GF} 27
seared yellowfin tuna, rice, seaweed, bonito flakes, wasabi mayo, ginger soy



SHARE WITH FRIENDS

FRIES / CASSAVA WEDGES ^{GF/VEGAN} 10
STEAMED JASMINE / COCONUT RICE ^{GF/VEGAN} 6
PEANUT HERB SLAW ^{GF/VEGAN} 19
THAI GARDEN SALAD ^{GF/VEGAN/NUTS} 19
ROAST POTATO SALAD ^{GF} 19
CRISPY LAMB SALAD WITH NZ BRIE ^{GF} 28

JUNIOR CHEF

balanced fresh ingredients
for guests 8 years & younger only

CHEESEBURGER 15
100% beef pattie, lettuce, cheese, tea bun, fries

SPAGHETTI BOLOGNESE 15
minced beef, napoli sauce, cheese

KFC CHICKEN & CHIPS 15
boneless chicken fillet, slaw, fries, tomato ketchup

FISH & CHIPS 15
battered fish fingers, slaw, fries, tomato ketchup

ICE CREAM SUNDAE 10
2 scoops ice cream, syrup, nuts & toppings

ON THE BONE

KANU FRIED CHICKEN 38
crispy chicken on-bone, mashed roots, peanut slaw, chicken gravy 7pcs

HYDERABADI LAMB SHANK 45
braised lamb in spices, tomato & yoghurt, curried green apple, rustic naan bread

PRIME FIJIAN BEEF

Yagara Pastoral Heritage Steers - Halal Certified

BEEF SIRLOIN ^{300GM} 65

EYE FILLET STEAK ^{250GM} 65

PRIME RIB EYE ^{300GM} 65

Char-grilled to your preference! **YOUR STEAK** is served with yorkshire pudding, roasted tomato, poached pear, confit onion, charred lemon and **YOUR CHOICE OF SAUCE:** beef gravy, creamy shiitake mushroom, green peppercorn jus

ISLAND BURGERS

on a soft chinese bun with fries or cassava wedges
naked burgers available with extra salad

PLANT SLAYER ^{VEGAN} 22
sweet potato pattie, lettuce, sweet potato crisps, gochu vegan mayo, bulgogi BBQ sauce

K.F.C. CHICKEN BURGER 27
crispy KANU fried chicken fillet, cheese, lettuce, honey mustard slaw

TEXAS COWBOY 29
200gm yaqara beef brisket pattie, bacon, cheese, lettuce, tomato, crispy onions, special BBQ mayo

OINK! 28
smashed pork pattie, caramelised pineapple, cream cheese, lemon basil pesto, red onions, rocket lettuce

EPIC AUSSIE BURGER WITH THE LOT 30
200gm yaqara beef pattie, bacon, fried egg, cheese, crispy onions, beetroot, lettuce, tomato relish, bbq sauce

SASALU

local seafood delivered fresh from local fishermen

BRITISH STYLE FISH & CHIPS 35
beer-battered fish of the day, mushy green peas, tartar sauce

VALOLO SMOKE ^{GF} 42
grilled fish fillet, vudi, tomatoes, ota ferns, capers, smoked miti lolo

IKA SURUWA ^{GF} 45
fried fish of the day, confit onion, Asian greens, fiji tomato & coconut curry, rice

EMPEROR'S CATCH ^{GF} 65
fijian fish bouillabaisse of grilled local seafood, tomatoes, local greens, sides of lemon & chilli, crusty baguette

WOKSTARS

tossed with seasonal & asian vegetables
served with steamed rice

1808 ^{VEG} 20
classic, non-spicy cantonese stir fry

KANU PAD THAI ^{GF/VEG} 20
rice noodles, egg, sprouts, chives, peanuts, pickled chilli, tamarind sauce

CHILLI DYNAMITE ^{GF/VEGAN} 20
hot, sweet & spicy, garlic chilli jam

MANGO KUNG PAO ^{VEGAN} 22
sweet & sour aged vinegar, mango, cashew nuts, chilli flakes

GUNPOWDER PEPPER ^{VEGAN} 20
sichuan & black pepper, dark soy, curry leaves

NASI GORENG ^{VEG} 20
indonesian fried rice, fried runny egg, tomato cucumber salsa, peanut sambal

BUILT IT UP *add some protein*
chicken | beef | lamb +10
prawns +15

KANU PASTA

with baked garlic bread

ROASTED PUMPKIN ALFREDO ^{VEGAN} 25
smashed pumpkin, herb pesto, pepita seeds, walnuts

CREAMY CHICKEN ALFREDO 27
boneless chicken, bechamel, cheese

SEAWATER PORK CHOP CARBONARA 48
grilled brined-pork, bacon, egg, parmesan, spaghetti

PRAWN & BLUE CHEESE LINGUINI 49
prawn cutlets, roast tomatoes, nz creamy blue cheese, chilli, lemon

THAI DRUNKEN SPAGHETTI 49
spicy marinara of prawns, fish, octopus, clams, basil, oyster sauce, chilli, lemon

SCAN FOR
TODAY'S
SPECIALS



HAPPY ENDING

KANU ICE CREAM PIE ^{GF/DE/VEGAN} 18
coconut ice cream, biscuit base, chocolate fudge, fruit compote

CHERRY BREAD & BUTTER PUDDING 18
warm brioche pudding, white chocolate anglaise, ice cream

POLYNESIAN PEARLS ^{GF} 18
coconut poached bananas with sago pearls, lemon leaf, butterscotch, honeycomb

BLACK FOREST CHOCOLATE VOLCANO 22
60% dark chocolate pudding, oozy chocolate center, cherry coulis, sesame tuille, vanilla bean ice cream

HOKEY POKEY PARFAIT ^{GF/NUTS} 20
74% dark & milk chocolate mousse, peanut brittle, peanut butter caramel, cacao-coated almonds



SPECIALS & GIVEAWAYS
FOLLOW @KANUFIJI

TEA HOUSE

home brewed iced teas & fermented kombucha

FRESH SQUEEZED JUICE 14

FORBIDDEN FRUIT TEA 18

lychee syrup, pear & apple kombucha, lychee lolly

 **SPICE TEMPLE 18**

sweet masala tea, lime, ginger, coriander, tamarind lolly

IRI BULI GALAXY 18

blue chai tea, lemonade, lemon syrup

COCO MINT 18

fresh coconut bu, smoked lolo, pineapple, mint

 **KAMASUTRA LOVE POTION 19**

ginger iced tea, honey, turmeric, fennel, chinese lolly

BLACK EMPRESS 18

berry tea, lychee, ginger, muddled berries, mint, lime

SUVA SUNSET 19

grenadine, fresh pineapple, orange juice

WHITE WINE

 **SOHO STELLA SAUVIGNON BLANC^{VEGAN} 16 / 70**
MARLBOROUGH, NZ (2020)
TRIPLE GOLD MEDAL WINNER
dry & smooth, high acidity, white fleshy stone fruits, tropical lushness

YALUMBA Y-SERIES VIOGNIER^{VEGAN} 70
BAROSSA VALLEY, SOUTH AUSTRALIA (2019)
dry & bold, an apricot bomb that pairs well with seafood & spices

SIDEWOOD PINOT GRIS^{VEGAN} 90
ADELAIDE HILLS, SOUTH AUSTRALIA (2019)
dry, slightly crispy and delicious with citrus and minerality

VILLA MARIA GEWÜRZTRAMINER 90
MARLBOROUGH, NEW ZEALAND (2018)
perfect with our spicy dishes, no acidity, rose petal, lychee

OYSTER BAY SAUVIGNON BLANC 95
MARLBOROUGH, NEW ZEALAND (2019)
dry, bright, high acidity, grapefruit, citrus, cut grass

CHATEAU STE MICHELLE CHARDONNAY 97
full bodied, dry, rich and buttery, soft acidity, fruity flavours

LOVE POTIONS

signature cocktails - made with love

HORNY GOAT MOJITO 22
minted-white rum, lemongrass, soda

 **LEMONGRASS G&T 22**
lemongrass infused-gin, tonic, lime

SITTING BUDDHA 22
coriander gin, ginger kombucha, pineapple

CHERRY BLOSSOM 22
cherry vodka, pineapple, soursop, grenadine

ROUGH RIDER 22
spiced rum, fresh ginger, ginger beer

FIREDRAGON 28
chilli tequila, Cointreau, chilli salt rim

 **LONG ISLAND ICED COFFEE 32**
baileys, kahlua, frangelico, chocolate ice cream, espresso coffee

ELIXIRS

house-made, all-natural, boozy and enticingly irresistible

DRUNKEN COCONUT MOJITO 30
white rum, coconut rum, coconut milk, mint, lime


 **PORNSTAR MARTINI 28**
vanilla vodka, passionfruit, lime, side car of sparkling wine

COSMO BRAINFREEZE 28
ice blended citron vodka, cointreau, cranberry juice, lime

3-ORIGIN ESPRESSO MARTINI 28
cafe planet espresso, finlandia vodka, kahlua

CINCO DE MAYO 32
margarita of patrón tequila, mango juice, chilli, lime

LADY NEGRONI 32
campari, beefeater pink gin, sweet vermouth, sparkling rosé

 **ROKU GIN SOUR 32**
ginger-infused Japanese gin, pink gari ginger, lime, herbs, egg foam

RED WINE

 **YALUMBA Y-SERIES SHIRAZ 16 / 70**
BAROSSA VALLEY SOUTH AUSTRALIA (2019)
black forest cake aromas with hints of indian spices

LUIS FILIPE EDWARDS (LFE) MERLOT 49
COLCHAGUA VALLEY, CHILE (2020)
light dry, great with steaks & peppercorn sauce, plum, vanilla, oak

MOMMESSIN BEAUJOLAIS 85
SOUTHERN BURGUNDY, FRANCE (2019)
iconic dry french red, high acidity, red cherry, strawberry

EARTHWORKS CABERNET SAUVIGNON 87
BAROSSA VALLEY, SOUTH AUSTRALIA (2019)
bold and dry, red berry, plums, smoky chocolate

MOTTO UNABASHED ZINFANDEL 115
CALIFORNIA, USA (2015)
perfect with most of the KANU menu, cherry jammy, peppery, chocolatey

BOUCHARD AINE & FILS PINOT NOIR 149
BURGUNDY FRANCE (2018)
dry red, medium acidity, small black fruits

BYO CORKAGE \$15

BUBBLES

 **CHEVALIER BLANC DE BLANCS BRUT 16 / 70**
BURGUNDY, FRANCE
popular with fine bubbles, apple, apricot, hint of honey

YALUMBA ANGAS MOSCATO SPARKLING 69
BAROSSA VALLEY, SOUTH AUSTRALIA
pretty in hot pink, low alcohol, lychee, musk & spice

BOTTEGA PROSECCO DOC BRUT 82
VENETO, ITALY (2018)
excellent as an aperitif or with our pastas, low on sugar, floral, pear, green apple

NAUTILUS CUVÉE BRUT 125
MARLBOROUGH, NEW ZEALAND
long citrusy finish, bright bubbles, creamy, biscuity

ROSÉ

 **TRAPICHE ASTICA ROSE 16 / 70**
BURGUNDY FRANCE (2018)
transparent red color and intense aromas of black fruit and strawberry

HARRY SOHO ROSÉ 83
MARLBOROUGH, NEW ZEALAND (2019)
watermelon sugar, long dry finish, raspberry, rosehip

DOMAINES OTT BY OTT ROSÉ 115
PROVENCE, FRANCE (2018)
strawberry chewing gum, juicy, medium acidity

NEW! BOOK YOUR
TABLE ONLINE
KANUFIJI.COM

H2O & FIZZY

FIJI WATER 500ml/1ltr 7 / 12

SPARKLING WATER 500ML 17

COKE / COKE ZERO / FANTA / SPRITE 7

BUNDABERG GINGER BEER 13

GINGER ALE / TONIC WATER 8

SINGLE MALT WHISKEYS

neat, with a single ice block or with a side of water

GLENDRONACH 10YO 32

LAPHROAIG 4OAK 32

LAPHROAIG PX 32

BALVENIE 12YO 32

BENRIACH 10YO 32

BOWMORE 18YO 39

GLENFIDDICH 18YO 37

BEER

See the KANU Bar Blackboards or scan the QR Code to quench your thirst with an up-to-date range of local & international beers.



HAPPY HOUR 4-6PM DAILY

1/2 Price BB Cocktails, Cheap Beer & Arrival Canapes



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