

# KAI TE PO

## Bar Menu

KŪTAI | MUSSEL \$18

One dozen creamy apple cider green lipped kutai/mussels, garlic rewana

KAREPARĀOA | JACKFRUIT \$17

Pulled BBQ Jackfruit Tacos, Cherry Tomatoes, Slaw, Pomegranate Seeds, Pickled Onion, Kawakawa Hummus (VEGAN)

PARĀOA PARAI | FRY BREAD \$10

Bowl of mini fry bread (8), golden syrup sauce

WHEKE | SQUID \$12

Kawakawa citrus crumbed squid, charred lemon

HEIHEI | FRIED CHICKEN \$15

Fried piropiro chicken bites with our kaitumu (chefs) sweet sauce on a house slaw

RĪWAI UTA | LOADED FRIES \$12

Loaded shoestring fries with bacon, kawakawa bechamel, cheese and spring onion

RĪWAI KOHERI | BEER BATTER \$9

Beer batter fries with kawaka and confit garlic aioli

KŪMARA ITI | KUMARA BITES \$9

Kumara bites with piropiro mayonnaise

HĀNGI & FRY BREAD (Kai reka!) \$21

Our café version of a traditional Hāngi - House smoked chicken, pork, kumara, stuffing, cabbage, steamed and served with fry bread

*Note: dietary options are not available for this dish on the day*

Karaka Cafe