

STARTERS

POLYNESIAN BRUSCHETTA ^{GF/VEGAN} 16
roast veggies, artisan coconut bread, coconut peanut butter

JUNGLE DUMPLINGS ^{VEGAN} 16
garlic chive & shiitake, herb pesto soy 6pc

CHICKEN POTSTICKERS 16
chilli mayo, aromatic chilli oil 5pc

LAMB & CHICKEN SHU MAI 16
aged black vinegar & chilli oil 5pc

PORK & GINGER SHU MAI 16
sweet sichuan pepper soy 5pc

 **PALUSAMI SPRING ROLLS** ^{VEGAN} 19
taro leaf, coconut & spinach filling, warm lolo miti 4pc

COCONUT-SMOKED CHICKEN BAO BUNS 19
spiced bbq chicken, pickles, coriander, lemon, sweet chilli jam 3pc

HAR GOW PRAWN DUMPLINGS 19
spring onion & chilli soy 5pc


WALU MARTINI ^{GF} 24
lemon-cured spanish mackerel, tomato salsa, hand-smoked coconut milk

 **BANG BANG WINGS** 23
crispy bone-in chicken, spicy buffalo sauce

TUNA TATAKI POKE ^{GF} 26
seared yellowfin tuna, rice, seaweed, bonito flakes, wasabi mayo, ginger soy



SHARE WITH FRIENDS

FRIES / CASSAVA WEDGES ^{GF/VEGAN} 8
STEAMED JASMINE / COCONUT RICE ^{GF/VEGAN} 5
PEANUT HERB SLAW ^{GF/VEGAN} 18
THAI GARDEN SALAD ^{GF/VEGAN/NUTS} 18
ROAST POTATO SALAD ^{GF} 18
 **CRISPY LAMB SALAD WITH NZ BRIE** ^{GF} 24

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 35
crispy chicken on-bone, mashed roots, peanut slaw, chicken gravy 7pcs

 **HYDERABADI LAMB SHANK** 40
braised lamb in spices, tomato & yoghurt, curried green apple, rustic naan bread

PRIME FIJIAN BEEF

Yagara Pastoral Heritage Steers - Halal Certified

BEEF SIRLOIN ^{300GM} 55


EYE FILLET STEAK ^{250GM} 55

PRIME RIB EYE ^{300GM} 55

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 available with extra salad

 **PLANT SLAYER** ^{VEGAN} 20
sweet potato pattie, lettuce, sweet potato crisps, gochu vegan mayo, bulgogi BBQ sauce

K.F.C. CHICKEN BURGER 22
crispy KANU fried chicken fillet, cheese, lettuce, honey mustard slaw

 **TEXAS COWBOY** 25
200gm yaqara beef brisket pattie, bacon, cheese, lettuce, tomato, crispy onions, special BBQ mayo


OINK! 25
smashed pork pattie, caramelised pineapple, cream cheese, lemon basil pesto, red onions, rocket lettuce

 **EPIC AUSSIE BURGER WITH THE LOT** 28
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} 38
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} 55
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} 19
classic, non-spicy cantonese stir fry

KANU PAD THAI ^{GF/VEG} 19
rice noodles, egg, sprouts, chives, peanuts, pickled chilli, tamarind sauce

CHILLI DYNAMITE ^{GF/VEGAN} 19
hot, sweet & spicy, garlic chilli jam

 **MANGO KUNG PAO** ^{VEGAN} 19
sweet & sour aged vinegar, mango, cashew nuts, chilli flakes

 **GUNPOWDER PEPPER** ^{VEGAN} 19
sichuan & black pepper, dark soy, curry leaves

NASI GORENG ^{VEG} 19
indonesian fried rice, fried runny egg, tomato cucumber salsa, peanut sambal

BUILT IT UP *add some protein*
chicken | beef | lamb +7
prawns +12

KANU PASTA

with baked garlic bread

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

CREAMY CHICKEN ALFREDO 25
boneless chicken, bechamel, cheese


SEAWATER PORK CHOP CARBONARA 38
grilled brined-pork, bacon, egg, parmesan, spaghetti

 **PRAWN & BLUE CHEESE LINGUINI** 45
prawn cutlets, roast tomatoes, nz creamy blue cheese, chilli, lemon

THAI DRUNKEN SPAGHETTI 45
spicy marinara of prawns, fish, octopus, clams, basil, oyster sauce, chilli, lemon


SCAN FOR
TODAY'S
SPECIALS



 **KANU ICE CREAM PIE** ^{GF/DE/VEGAN} 15
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} 15
coconut poached bananas with sago pearls, lemon leaf, butterscotch, honeycomb

 **BLACK FOREST CHOCOLATE VOLCANO** 18
60% dark chocolate pudding, oozy chocolate center, cherry coulis, sesame tuille, vanilla bean ice cream

HOKEY POKEY PARFAIT ^{GF/NUTS} 18
74% dark & milk chocolate mousse, peanut brittle, peanut butter caramel, cacao-coated almonds

   **SPECIALS & GIVEAWAYS**
FOLLOW @KANUFIJI

HAPPY ENDING

TEA HOUSE

home brewed iced teas & fermented kombucha

FRESH SQUEEZED JUICE 13

FORBIDDEN FRUIT TEA 16

lychee syrup, pear & apple kombucha, lychee lolly

 **SPICE TEMPLE 16**

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

IRI BULI GALAXY 16

blue chai tea, lemonade, lemon syrup

COCO MINT 18

fresh coconut bu, smoked lolo, pineapple, mint

 **KAMASUTRA LOVE POTION 18**

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

BLACK EMPRESS 18

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

SUVA SUNSET 18

grenadine, fresh pineapple, orange juice

LOVE POTIONS

signature cocktails - made with love

HORNY GOAT MOJITO 18

minted-white rum, lemongrass, soda

 **LEMONGRASS G&T 18**

lemongrass infused-gin, tonic, lime

SITTING BUDDHA 18

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 28

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

WHITE WINE

 **SOHO STELLA SAUVIGNON BLANC^{VEGAN} 15 / 70**
MARLBOROUGH, NZ (2020)

TRIPLE GOLD MEDAL WINNER

dry & smooth, high acidity, white fleshy stone fruits, tropical lushness

YALUMBA Y-SERIES VIOGNIER^{VEGAN} 65

BAROSSA VALLEY, SOUTH AUSTRALIA (2019)

dry & bold, an apricot bomb that pairs well with seafood & spices

SIDEWOOD PINOT GRIS^{VEGAN} 85

ADELAIDE HILLS, SOUTH AUSTRALIA (2019)

dry, slightly crispy and delicious with citrus and minerality

VILLA MARIA GEWÜRZTRAMINER 85

MARLBOROUGH, NEW ZEALAND (2018)

perfect with our spicy dishes, no acidity, rose petal, lychee

OYSTER BAY SAUVIGNON BLANC 85

MARLBOROUGH, NEW ZEALAND (2019)

dry, bright, high acidity, grapefruit, citrus, cut grass

CHATEAU STE MICHELLE CHARDONNAY 90

COLUMBIA VALLEY, USA (2017)

full bodied, dry, rich and buttery, soft acidity, fruity flavours

RED WINE

 **YALUMBA Y-SERIES SHIRAZ 15 / 65**

BAROSSA VALLEY SOUTH AUSTRALIA (2019)

black forest cake aromas with hints of indian spices

LUIS FILIPE EDWARDS (LFE) MERLOT 45

COLCHAGUA VALLEY, CHILE (2020)

light dry, great with steaks & peppercorn sauce, plum, vanilla, oak

MOMMESSIN BEAUJOLAIS 80

SOUTHERN BURGUNDY, FRANCE (2019)

iconic dry french red, high acidity, red cherry, strawberry

EARTHWORKS CABERNET SAUVIGNON 85

BAROSSA VALLEY, SOUTH AUSTRALIA (2019)

bold and dry, red berry, plums, smoky chocolate

MOTTO UNABASHED ZINFANDEL 110

CALIFORNIA, USA (2015)

perfect with most of the KANU menu, cherry jammy, peppery, chocolatey

BOUCHARD AINE & FILS PINOT NOIR 140

BURGUNDY FRANCE (2018)

dry red, medium acidity, small black fruits

BYO CORKAGE \$15

BUBBLES

 **CHEVALIER BLANC DE BLANCS BRUT 15 / 60**
BURGUNDY, FRANCE

popular with fine bubbles, apple, apricot, hint of honey

YALUMBA ANGAS MOSCATO SPARKLING 65

BAROSSA VALLEY, SOUTH AUSTRALIA

pretty in hot pink, low alcohol, lychee, musk & spice

BOTTEGA PROSECCO DOC BRUT 75

VENETO, ITALY (2018)

excellent as an aperitif or with our pastas, low on sugar, floral, pear, green apple

NAUTILUS CUVÉE BRUT 120

MARLBOROUGH, NEW ZEALAND

long citrusy finish, bright bubbles, creamy, biscuity

ROSÉ

 **J. MOREAU & FILS ROSÉ D'ANJOU 15 / 60**
BURGUNDY FRANCE (2018)

strawberry fields forever, good acidity, ginger

HARRY SOHO ROSÉ 80

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

BAR SNACKS

ROASTED PEANUTS^{VEGAN} 8

in aged black vinegar

 **BANGKOK NUTS^{VEGAN} 8**

crispy flavoured-coated peanuts

CANDIED COCONUT CHARDS^{VEGAN} 8

salted caramelised fresh coconut

H2O & FIZZY

FIJI WATER 500ml / 1ltr 7 / 12

SPARKLING WATER 500ML 12

COKE / COKE ZERO / FANTA / SPRITE 7

BUNDABERG GINGER BEER 10

GINGER ALE / TONIC WATER 8

SINGLE MALT WHISKEYS

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

GLENDRONACH^{10YO} 30

LAPHROAIG^{4OAK} 30

LAPHROAIG^{PX} 30

BALVENIE^{12YO} 30

BENRIACH^{10YO} 30

BOWMORE^{18YO} 35

GLENFIDDICH^{18YO} 35



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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