

KANU

ISLAND GASTROPUB - NADI

Pub Classics

COW CHEESE BUN 15

double cheeseburger, lettuce, dijon mayo, BBQ sauce, fries

KFC CHICKEN BURGER 18

crispy buttermilk chicken, cheese, slaw, spiced mayo, fries

AUSSIE BURGER 22

250gm beef pattie, bacon, egg, cheese, beetroot, salad, crispy onions, fries

CAJUN FISH & CHIPS 25

300gm fish, crispy battered, Thai garden salad, fries, tartar sauce

K.F.C. CHICKEN & CHIPS 25

crispy bone-in chicken, Asian slaw, sesame mayo, fries

Tavu Grill

LEMONGRASS PORK GF 25

chunky papaya salad, cranberry jus
Earthworks Barossa Cabernet Sauvignon

VALOLO SMOKE GF 25

roasted fish, beans and greens, plantain, lemongrass & smoked coconut broth
Villa Maria Pinot Gris

HUNAN LAMB SHANK GF 35

roast chickpea salad, warm yoghurt
Cool Woods Barossa Shiraz

FILET MIGNON GF 45

beef tenderloin, mashed potato, seasonal vegetables, port au jus
Earthworks Barossa Cabernet Sauvignon

SIDES +5

mashed potato
handcut wedges
Thai garden salad
French fries
steamed jasmine rice
garlic baguette

Starters

CRISPY

PALUSAMI SPRING ROLLS VEGAN 10

taro leaf, grated coconut, greens
Bouchard Pinot Noir

CHOP SUEY SPRING ROLLS VEGAN 10

local cabbage filling, lemon chilli soy 4pc
Luis Filipe Edwards (LFE) Merlot

CHILLI CRISP MUSHROOMS VEGAN 18

panko-crumbed fresh mushrooms, Sriracha vegan aioli, herb pesto, peanut sambal
Luis Filipe Edwards (LFE) Merlot

CHICKEN CHOP SUEY ROLLS 15

local cabbage filling, lemon chilli soy 4pc
Luis Filipe Edwards (LFE) Merlot

K.F.C. FRIED CHICKEN 18

crispy bone-in chicken, sesame mayo
Oxford Landing Chardonnay

ANGRY BIRD FRIED CHICKEN 18

crispy bone-in chicken, Sriracha BBQ sauce
Oxford Landing Chardonnay

CAJUN FRIED FISH CHASER 18

battered spiced fish, tartar sauce
Oyster Bay SBL

BANG BANG LAMB CHOPS GF 20

bite-sized lamb, sticky sweet chilli, spiced raita
Cool Woods Barossa Shiraz

DUMPLINGS

artisan-made steamed and pan-fried pastries.

GARLIC CHIVE DUMPLINGS VEGAN 10

MUSHROOM DUMPLINGS VEGAN 10

CHICKEN POTSTICKERS 10

PORK POTSTICKERS 10

PORK & GINGER SHU MAI 10

CRAB & PRAWN SHU MAI 15

PRAWN 'HAR GOW' DUMPLINGS 15

Fusion Pasta

vegetarian 15

chicken, beef or pork 20

prawns 25

PALUSAMI PESTO

grilled taro leaf roll, palusami, greens, basil pesto
Oxford Landing Chardonnay

ALFREDO SUPREME

creamy bechamel sauce, garlic, cheese, chives
Oyster Bay SBL

SPICY BUTTER GARLIC

tomato, greens, soy butter, chilli flakes
Villa Maria Pinot Gris

KIM CHI & BACON

bacon, fermented cabbage, gochujang, condensed milk, cheese
Earthworks Barossa Cabernet Sauvignon

Noodles & Rice

SEARED MEATS, SEAFOOD OR VEGETABLES ON YOUR FAVORITE WOK DISH

vegetables 15

chicken, beef or pork 20

prawns 25

PAD THAI GF/NUTS/EGG

rice noodles, egg, sprouts, peanuts, tamarind sauce
Villa Maria Gewürztraminer

MALAYSIAN CURRY LAKSA GF/EGG

rice noodles, spicy coconut broth, ramen egg, sprouts
Oyster Bay SBL

KANU CHOW MEIN

wheat noodles, cabbage, sprouts, 1808 sauce
Villa Maria Gewürztraminer

NASI GORENG GF/NUTS/EGG

Indonesian fried rice, fried egg, salsa, peanut sambal
Mommessin Gamay

CHILLI DYNAMITE! GF

hot & spicy, garlic chilli stir fry with steamed rice
Rose D'anjou

1808

classic, non-spicy Cantonese stir fry with steamed rice
Oyster Bay SBL

BLACK PEPPER GUNPOWDER

hot & peppery stir fry with steamed rice
Bouchard Pinot Noir

Sweet

DEEP FRIED ICE CREAM 10

crumbed ice cream, spiced compote, coconut caramel

KANU VAKALAVALAVA 10

Asian cassava & cheese pudding, vudi vakasoso

OREO ICE CREAM SANDWICH 10

chocolate fudge

FIREBALL ADULTS-ONLY 15

rum-flambé fried ice cream, spiced compote, coconut caramel



DAILY
BLACKBOARD
SPECIALS



White

HĀHĀ SAUVIGNON BLANC 10 / 35

MARLBOROUGH, NEW ZEALAND (2020)
kaffir lime, passionfruit, pineapple

OXFORD LANDING CHARDONNAY 34

WAIKERIE, SOUTH AUSTRALIA (2019)
peach, nectarine, honey, cut hay

VILLA MARIA GEWÜRZTRAMINER 60

MARLBOROUGH, NEW ZEALAND (2018)
sweet spice wine, rose petal, lychee

VILLA MARIA PINOT GRIS 60

MARLBOROUGH, NEW ZEALAND (2020)
pear, red apple, honeysuckle

OYSTER BAY SAUV BLANC 65

MARLBOROUGH, NEW ZEALAND (2019)
grapefruit, citrus, cut grass

Red

COOL WOODS BAROSSA SHIRAZ 10 / 48

BAROSSA VALLEY, AUSTRALIA (2018)
red fruits, chocolate, five spice

LUIS FILIPE EDWARDS (LFE) MERLOT 32

COLCHAGUA VALLEY, CHILE (2020)
cherry, plum, vanilla, oak

EARTHWORKS CABERNET SAUVIGNON 55

BAROSSA VALLEY, AUSTRALIA (2019)
red berry, plums, smokey chocolate

MOMMESSIN GAMAY 65

SOUTHERN BURGUNDY, FRANCE (2019)
soft fruits of forest aroma

BOUCHARD PINOT NOIR 75

BURGUNDY FRANCE (2018)
dark ruby red, small black fruits

Rose

ROSÉ D'ANJOU 10 / 45

BURGUNDY FRANCE (2018)
wild strawberry, gingerbread

HARRY SOHO ROSÉ 55

MARLBOROUGH, NEW ZEALAND (2019)
raspberry, rosehip, watermelon

BY.OTT ROSÉ 75

PROVENCE, FRANCE (2018)
peach, apricot, citrus, spices

Bubbles

CHEVALIER BLANC DE BLANC 10 / 45

BURGUNDY, FRANCE
apple, apricot, hint of honey

BOTTEGA PROSECCO 60

VENETO, ITALY (2018)
floral, pear, green apple, honeydew

CHANDON BRUT 75

YARRA VALLEY, AUSTRALIA
citrus, green apple, pineapple

THOMSON & SCOTT SKINNY CHAMPAGNE 145

GRAND CRU VERZY, FRANCE
organic, vegan, low sugar, berries, flowers, pastry

LIBATIONS

/lɪˈbeɪʃ(ə)n / noun

a drink poured out as an offering to a deity

Love Potions

SIGNATURE COCKTAILS

HORNY GOAT MOJITO 15

infused-white rum, mint, lemongrass, soda

BUBU CHEE 15

coconut vodka, coconut water, lychee syrup

BLUE BUTTERFLY 15

gin, blue chai tea, lemonade

GINGERBREAD MAN 15

vodka, ginger kombucha tea, ginger beer, lime

SITTING BUDDHA 15

coriander gin, ginger brew, pineapple

PORNSTAR MARTINI 18

vanilla vodka, passionfruit, lime, sparkling wine

FIREDRAGON MARGERITA 18

chilli tequila, triple sec, chilli salt

NAUGHTY NEGRONI 25

campari, kumquat gin,
sweet vermouth, sparkling rosé

Tiki Cocktails

ICONIC POLYNESIAN COCKTAILS WITH A TWIST

SHARK'S TOOTH 18

circa 1957

aged rums, pineapple, lime, maraschino

THAI MAI 18

Mai Tai circa 1944

aged rums, almond falernum, triple sec,
honey passionfruit cream

BARCADI MOJITO 18

Mojito circa 1942

carta blanca rum, lime, kumquat, mint, soda

HURRICANE 18

circa 1940

aged rums, almond falernum, grenadine
orange, passionfruit,

TIKI 'LA COLADA 25

Pina Colada circa 1960

tequila, coconut bu, pineapple brew,
amaretto, lemon, sherry

SINGAPORE SLING 25

circa 1900

gin, cherry brandy, triple sec, bénédictine,
pineapple, lime, grenadine, bitters

Beers

FIJI GOLD / BITTER 6

VONU LAGER 8

INTERNATIONAL BEERS 9

Zero Proof

NON-ALCOHOLIC DRINKS, MOCKTAILS AND ICED TEAS

FRESH SQUEEZED FRUIT JUICES 10

SPICED ICED TEA 10

masala tea, lime, ginger, coriander

IRI BULI GALAXY 10

blue chai tea, lemonade, lemon syrup

SMOKED COLADA 10

fresh pineapple, smoked coconut milk,

KAMA SUTRA 10

bio-fermented turmeric, spices, honey

LEMONGRASS ICED TEA 10

LYCHEE ICED TEA 10

BUNDABERG GINGER BEER 8

H2O

FIJI WATER 6 / 10

FRESH COCONUT WATER 6

SPARKLING WATER 500ML 10

BYO WINE CORKAGE

\$10 PER BOTTLE

