

GRAZING

to eat smaller portions of different foods in place of main course

PRELUDE

KRUPUK ^{GF/VEGAN} 12
indonesian crackers, corn sambal

 **POLYNESIAN COCONUT BREAD** ^{GF/VEGAN} 12
artisan coconut bread, spiced grated coconut dip

KOKODA

WALU MARTINI ^{GF} 19
lemon-cured spanish mackerel, tomato salsa, smoked coconut milk

OKA 'A ^{GF} 19
yellowfin tuna sashimi, lime, pickled cucumber, blistered tomatoes, fresh coconut milk,

HAWAIIAN POKE ^{GF} 22
yellowfin tuna, lime, ginger, light soy, sesame oil, sushi rice, toasted rice

KUITA CEVICHE ^{GF} 22
grilled spicy octopus, house pickles, nuoc cham dipping

 **SEARED DUCK KOKODA** ^{GF} 28
grilled & kumquat-cured boneless duck, lychee papaya salad, chilli oil, fresh coconut milk

KRISPY

PALUSAMI SPRING ROLLS ^{VEGAN} 15
taro leaf, coconut milk & grated coconut filling, soy lolo dip 4pc

TREEFRUIT SAMOSAS ^{VEGAN} 15
artisan pastries, tamarind chutney 3pc

CHILLI CRISP MUSHROOMS ^{VEGAN} 22
sriracha vegan aioli, herb pesto, crushed nuts, chilli oil

 **BANG BANG WINGS** 22
marinated bone-in chicken, buffalo chilli sauce (mild or extra spicy)

KARAAGE FISH WAITONITONI ^{GF} 22
salt & peppered juvenile fish fillets, chilli bu dip



SPECIALS & GIVEAWAYS
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TAVU

flame-grilled meats & seafood

CHAR SIEW RED PORK 18
steamed bao bun, pickled cucumber, hoisin sauce

CHILLI DYNAMITE CHICKEN ^{GF} 24
wok & charred boneless chicken, seasonal vegetables, chilli garlic sauce

 **VALOLO FISH OF THE DAY** ^{GF} 24
charred fish fillet, fern & caper salad, smoked coconut milk

LEMONGRASS SPATCHCOCK CHICKEN ^{GF} 28
half spring chicken, papaya & pear salad, turmeric peanut satay

HEAVENLY BEEF 28
wok-tossed & charred beef tenderloin, seasonal vegetables, KANU stir fry sauce

LEONIDAS SPICED LAMB ^{GF} 28
fijian spice rub, eggplant hummus, labneh, tamarind glaze

COFFEE-RUBBED BEEF RIB EYE ^{GF} 35
bloody mary tomato salad, beef au jus

KANU EGG ROLLS

Chef Seeto's family recipe crispy, crepe roll with four fillings 8/each

VEGAN CHOP SUEY
CHICKEN CHOP SUEY
SATAY COCONUT BEEF
CHILLI GARLIC PORK

DUMPLINGS

5pcs per serving

GARLIC CHIVE DUMPLINGS ^{VEGAN} 12

MUSHROOM DUMPLINGS ^{VEGAN} 12

PORK & GINGER SHU MAI 12

CHICKEN POTSTICKERS 15

CRAB & PRAWN SHU MAI 15

CUMIN LAMB & CHICKEN SHU MAI 15

PRAWN 'HAR GOW' DUMPLINGS 15



GASTROPUB

Served with handcut potato wedges
Burgers also available naked (no bun)

COW CHEESE BUN 15
double cheeseburger, dijon mayo, bbq sauce

 **BANGTAN MUSHROOM BURGER** ^{VEGAN} 22
crumbed fresh mushrooms, kim chi, lettuce, sriracha vegan mayo, sticky apple & soy glaze

K.F.C. CHICKEN BURGER 22
crispy buttermilk chicken, cheese, sesame slaw, sriracha vegan mayo

AUSSIE BURGER WITH THE LOT 24
250gm beef pattie, bacon, fried egg, cheese, beetroot, salad, crispy onions, tomato relish

KANU FISH & CHIPS 28
soda-battered fresh fish, crushed green peas, lemon tartar sauce

BOWLS

HANDCUT POTATO WEDGES ^{GF/VEGAN} 8

STEAMED JASMINE RICE ^{GF/VEGAN} 8

COCONUT RICE ^{GF/VEGAN} 10

THAI GARDEN SALAD ^{GF/VEGAN} 15

SESAME SLAW ^{GF/VEGAN} 15

EGG FRIED RICE ^{GF} 15

RAINBOW PAD THAI ^{GF/VEGAN AVAILABLE} 18
rice noodles, egg, sprouts, tofu, herbs, peanuts, tamarind

NASI GORENG ^{GF/VEGAN AVAILABLE} 18
indonesian fried rice, fried egg, market vegetables, peanut sambal


HAPPY ENDING

see KANU pastry chef's cake cabinet for daily specials

VAKALAVALAVA ^{GF} 12
baked cassava cake with cheese, poached fruits, duche de leche caramel

BANANA SAGO PUDDING ^{GF} 12
fresh banana, tapioca seeds in coconut milk, coconut butterscotch, honeycomb

OREO ICE CREAM SANDWICH 15
chocolate brownie, ice cream, crushed oreos, chocolate marshmallow fudge

 **KULFI GULAB JAMUN** 15
deep-fried kesha badaam ice cream, candied ginger, rose water julep

LIBATIONS

a drink poured out as an offering to a deity

KANU TIKI

iconic polynesian cocktails

SHARK'S TOOTH circa 1957 19
aged rums, pineapple, lime, maraschino cherry

THAI MAI circa 1944 19
aged rums, almond falernum, triple sec, honey passionfruit cream

PIÑA COLADA SNOWMAN circa 1960 19
blended aged rum slushy, fresh pineapple, smoked coconut milk

MOJITO TIKI circa 1942 19
aged rums, lime, kumquat, mint, soda

HURRICANE circa 1940 19
aged rums, almond falernum, orange, passionfruit, grenadine

TIKI-LA COLADA circa 1960 22
tequila, coconut water, pineapple shrub, sherry, almond falernum

SINGAPORE SLING circa 1900 28
gin, cherry brandy, triple sec, b nedictine, pineapple, lime, grenadine, bitters

ZERO-PROOF non-alcoholic drinks, mocktails & iced teas

FRESH SQUEEZED 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

APERITIVES

pre-dinner sippers = happiest hour

HOUSE KOMBUCHA 9
fermented infused teas, on the rocks or sparkling water

APEROL SPRITZ 15
aperol, prosecco, club soda

POLYNESIAN MIMOSA 15
fresh pineapple, coconut milk, sparkling wine

DRAUGHT BEER

FIJI GOLD Glass 6 / Jug 18
FIJI BITTER Glass 6 / Jug 18

LOCAL

VONU LAGER 9
TRIBE 6 / BUCKET (4) 20
JOSKES BREW 8 / BUCKET (4) 28
RATU RUM ON THE ROCKS 15
BATI RUM 2YRS 10 / PADDLE (4) 35

IMPORTED


CORONA EXTRA 9
PERONI 9
PURE BLONDE 9
VICTORIA BITTER 9
CROWN LAGER 9
ASAHI 9
HEINEKEN 9
CARLTON DRY 9
GREAT NORTHERN 9
LITTLE CREATURES 13

LOVE POTIONS

signature cocktails

HORNY GOAT MOJITO 19
minted-white rum, lemongrass, soda

BUBU CHEE 19
coconut vodka, coconut water, lychee syrup

 **KYUSHIKI OLD FASHIONED** 19
bourbon, burnt sugar, bitters

SITTING BUDDHA 19
coriander gin, ginger brew, pineapple

KAMASUTRA 19
aged rums, fennel, turmeric kombucha

 **BLUE CHAI BUTTERFLY** 19
gin, blue chai tea, lemonade

PORNSTAR MARTINI 22
vanilla vodka, passionfruit, lime side car of sparkling wine

FIREDRAGON MARGARITA 22
chilli tequila, triple sec, chilli salt

NAUGHTY NEGRONI 22
campari, kumquat gin, sweet vermouth sparkling ros 

ROS  WINE

 **ROS  D'ANJOU HOUSE** 10 / 45
BURGUNDY FRANCE (2018)
wild strawberry, gingerbread

HARRY SOHO ROS  55
MARLBOROUGH, NEW ZEALAND (2019)
raspberry, rosehip, watermelon



ICED TEA

LEMONGRASS ICED TEA 10
ICED MINT GREEN TEA 10
LYCHEE ICED TEA 10
BANANA GINGER TEA 10
BUNDEBERG GINGER BEER 8

H2O

FIJI WATER 6 / 10
FRESH COCONUT WATER 6
SPARKLING WATER 500ML 10

BYO CORKAGE \$15

WHITE WINE

 **H H  SAUVIGNON BLANC HOUSE** 10 / 45
MARLBOROUGH, NEW ZEALAND (2020)
kaffir lime, passionfruit, pineapple

OXFORD LANDING CHARDONNAY 34
WAIKERIE, SOUTH AUSTRALIA (2019)
peach, nectarine, honey, cut hay

VILLA MARIA GEW RZTRAMINER 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

BOUCHARD AINE & FILS MACON VILLAGES 65
M CON-VILLAGES, FRANCE (2017)
citrus fruits, mint and honeysuckle

RED WINE

 **COOL WOODS BAROSSA SHIRAZ HOUSE** 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 BAROSSA CABERET SAUVIGNON 55
BAROSSA VALLEY, AUSTRALIA (2019)
red berry, plums, smokey chocolate

MOMMESSIN GAMAY 65
SOUTHERN BURGUNDY, FRANCE (2019)
soft fruits of forest aroma

BOUCHARD AINE & FILS PINOT NOIR 75
BURGUNDY FRANCE (2018)
dark ruby red, small black fruits

MOTTO UNABASHED ZINFANDEL 75
CALIFORNIA, USA (2015)
plum, cranberry, chocolate covered raspberries, spice

BUBBLES

 **CHEVALIER BLANC DE BLANC HOUSE** 10 / 45
BURGUNDY, FRANCE
apple, apricot, hint of honey

BOTTEGA PROSECCO 60
VENETO, ITALY (2018)
floral, pear, green apple, honeydew

NAUTILUS METHODE CHAMPENOISE BRUT 90
MARLBOROUGH, NEW ZEALAND
herb, lemon, lime, creamy, biscuity

TAITTINGER BRUT RESERVE NV 199
CHAMPAGNE, FRANCE
fresh citrus fruit and subtle, weightier notes of peach and brioche

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