

KANU

Lance Seeto

Taste the new familiar.

Yadra Viti 8am-12pm only

Roasted Coconut Granola SIGNATURE/NUTS 10

housemade granola of oats, coconut, nuts & seeds, poached seasonal fruits, labneh

Cheese Toasties VEGE 7

cheddar cheese toasted sandwich, house chutney

Chicken & Cheese 12

Egg, Bacon & Cheese 15

Ham & Cheese 12

Ham, Cheese & Tomato 15

Sourdough Bread & Jam PLANT 10

toasted artisan bread made with wild yeast, local fruit jam

Egg Bhurji Roti Buritto SIGNATURE 10

scrambled spiced eggs, tomatoes, paneer, chutney, soft roti

Egg Rice Bowl SIGNATURE 10

sunny-side Lilydale eggs or Chinese omelette, mushrooms, greens, steamed rice

Smashed Avocado & Eggs 12

Lilydale eggs (cooked to your liking), avocado, sourdough bread

Additions

Bacon, Fish, Chicken, Avocado or Mushrooms \$6

Dim Sum

Enjoy a Hong Kong-style brunch or dinner of Yum Cha snacks

Sticky Rice Shu Mai PLANT 8

glutinous rice, mushroom & green peas 4pc

Chop Suey Roll PLANT 10

crispy rolls of local farmed vegetables, hoisin plum sauce 4pc

Chicken Pot Stickers HALAL 10

pan-fried dumplings of minced chicken, sweet chilli sauce 5pc

Chicken Chop Suey Roll HALAL 12

crispy rolls of fresh chicken, vegetables, hoisin plum sauce 4pc

Pork & Ginger Shu Mai 12

steamed pork & ginger, sesame soy 5pc

Octopus Balls GF 15

steamed octopi, furikake seaweed, mayonnaise, bonito

Prawn "Har Gow" Dumplings 15

steamed pastries of prawn and bamboo shoots 5pc

Crab & Prawn Shu Mai 15

steamed crab, prawn & crab roe 5pc

Farm Tasters

Small portions showcasing Fiji's prized farm produce

Chilli Eggplant GF/KETO 6

wok-tossed eggplant, onion, mild aromatic chilli oil

Tavu Pumpkin GF/KETO 6

grilled local pumpkin, peanut hummus, maple mint chutney

Super Greens GF/KETO 6

sautéed local greens, cow peas, capers, garlic, lemon, olive oil

Magic Mushrooms GF/KETO/NUTS 6

cultivated mushrooms, roadside nuts, garlic, herbs, olive oil

Kokoda Bar

Fiji's first bar inspired by Fiji's national dish

Walu Kokoda Martini SIGNATURE/GF/KETO 18

cured Spanish mackerel, seasoned seaweed, tomato salsa, smoked lolo, chilli

Wild Octopus Margarita GF/KETO 18

tender octopi, salsa, cumquat achar, tamarind seawater

Sea Crab Summer Rolls GF/KETO 18

rice paper rolls of crab, herbed slaw, black tea & mango dip

Yellowfin Tuna Tiradito GF/KETO 22

raw tuna, spiced salsa fresca, chipotle soy, wasabi

Yellowfin Tuna Poke GF/KETO 22

ginger & soy marinated raw tuna, seasoned seaweed, pickles, sesame ginger soy, toasted sesame, bonito flakes

Tea Smoked Duck Salad GF/KETO/HALAL 25

cured duck fillets, ota ferns, lychee & papaya salad, smoked lolo dressing (available as Vegan)

Smoked Chicken Caesar GF/KETO/HALAL 25

greens, bacon, soft egg, capers, anchovies, coconut granola, house Caesar dressing

Spiced Goat, Kaffir Lime & Lentil Salad GF/HALAL 25

slow-roasted goat, maple pumpkin, labneh, harissa yoghurt

Starch Sides

Bowl of Jasmine Rice GF 5

Bowl of Fries GF 7

Garlic Bread Baguette 7

WIN a gift voucher in a weekly draw by tagging your photos & stories

  @KANUFIJI #KANUEXPERIENCE

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Short Journey

Explore a fusion of familiar produce and elevated flavours

Palau Arancini PLANT 12

crispy spiced rice balls with peanut hummus filling, tomato chutney, cumquat achar 5pc

Palusami Spring Rolls PLANT 12

lovo taro leaves in coconut milk, lemon coconut waitoni 4pc

K.F.C. - Kanu Fried Chicken 15

crispy chicken on-the-bone, toasted sesame mayo, molasses dip

Crispy Pork Belly GF 18

slow-roasted Naboro Valley pork, apple kim chi, tamarind chutney

Salt & Pepper Wild Octopus 18

crispy tender octopi, herb salad, wasabi mayo, aromatic chilli oil

Plant Power

Harness the nutrition of our farms

Peanut Fried Rice GF/VEGAN/NUTS 18

seasonal vegetables, peanut sauce, chilli chutney

Plant Pad Thai GF/VEGAN/NUTS 18

rice noodles, seasonal vegetables, sprouts, tofu, roadside peanuts, fried shallots, tamarind chutney, cumquat achar

Palusami Pesto Linguini VEGAN 20

blackened seasonal vegetable, lovo palusami, leafy greens, sundried tomato, cow peas, herb pesto

Comfort Foods From 10am daily

Old Fashioned Fish & Chips 24

battered or grilled fish, fries, mushy green peas, tartare sauce

KFC & Chips HALAL 24

our boneless crispy chicken with chips, toasted sesame mayonnaise, tomato sauce

Fillet Mignon GF/HALAL/KETO 39

grilled Australian beef, roasted seasonal vegetables, mashed potato, beef jus

(we recommend max. doneness medium-well/no blood, not well done/dry)

Long Journey

Our signature main dishes to share or enjoy by yourself

Egg Fried Rice GF

Chicken 18 Prawn 25

seasonal vegetables, fried egg, peanut sauce, chilli chutney

Pad Thai Noodles GF/HALAL

Chicken 18 Prawn 25

wok-tossed rice noodles, egg, seasonal vegetables, tofu, sprouts, palm sugar & tamarind sauce

Kung Pao Stir Fry

Chicken 18 Prawn 25

seasonal vegetables, nuts, dried chilli, black vinegar sauce

Spicy Laksa Noodles

Chicken 18 Prawn 25

tropical Asian curry soup of rice noodles, cabbage, tofu, sprouts

Cajun Fish with Palusami Linguini 25

grilled fish fillet of the day, lovo palusami, fresh lolo, herb pesto

Tea Smoked Duck Pappadelle 30

boneless Vitogo duck, ribbon pasta, mushroom, sundried tomato, cream, shaved parmesan

Happy Ending

Premium NZ Ice Cream

see our ice cream bar for flavours and pricing

Tropical Fruit Cleanser GF 8

seasonal tropical fruits, fruit sorbet, berry coulis

Chocolate Coconut Brownie 8

brownie slice, vanilla ice cream, chocolate fudge, berry coulis

Donut Blitz Sundae 8

cinnamon donut, blitz ice cream, caramel topping, honeycomb

KANU Vakalavalava 8

cassava cake with cheese, banana vakasoso, coconut caramel

PB&J Cheesecake 8

peanut butter and jelly cheesecake - who needs main course?

Drunken Iced Affogato 12

espresso, kahlua, smoked lolo, ice

BOOKINGS > 784 9030 or  MESSENGER
OPEN 8am-10pm Daily > kanufiji.com

KANU

Lance Seto

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Waters & Juice

Seasonal Juice of the Day 6

Fresh Coconut Bu 6

Fiji Water 500ml 5 1lt 8

Santa Vittoria Sparkling Water 500ml 8 1lt 10

Fiji Healing Juice 480ml (FJ) 8.5

Original (healing) & Warusi (energy)

Bundaberg Brewed Drinks (AU) 7.5

Ginger Beer, Lemonade, Guava, Passionfruit, Apple Cider
Blood Orange, Pink Grapefruit

Phoenix Organic Premium (NZ) 9

Fiji Ginger Ale, Soda Water, Kola 250ml

Barista Bar

For coffee and tea connoisseurs, we present a world of new beverages to try that suit our tropical weather. Indulge in the new familiar.

COFFEE

Café Latte (France)
espresso, milk

Flat White (Australia)
espresso, microfoam

Cappuccino (Italy)
espresso, milk, microfoam

Espresso Romano (Italy)
espresso, fresh lemon

Macchiato (Italy)
espresso, dash of microfoam

Mocha (Italy)
espresso, hot milk, Fiji dark cocoa

Spiced Coffee (Morocco)
espresso, spices, hot milk

“Ca Phe Da” (Vietnam)
espresso, condensed milk, ice

Iced Frappe (Greece)
shaken espresso, ice, milk

Mazagran (Algeria)
espresso, lemon, ice

Eiscaffee (Germany)
espresso, ice cream, whipped cream

TEAS

Coboi Lemongrass (Fiji)
wild lemongrass, fresh ginger

Vanilla Chai Latte (India)
spiced tea, milk

Dirty Chai Latte (Morocco)
espresso, spiced black tea, milk

Fresh Mint Tea (Morocco)
fresh mint, green tea

Fresh Turmeric Latte (India)
haldi, ginger, honey, milk

Confucius (China)
fresh ginger, lemon, wild Fiji honey

Espresso/Macchiato 4.5

Long Black 4.5

Regular cup 5.5 Large cup 6.5

Exotic Iced Teas

NON-ALCOHOLIC

Spiced Iced Tea SIGNATURE/VEGAN 8

spiced masala tea, limes, lemon, lemongrass, coriander

Apple & Ginger Iced Tea 8

black tea & honey elixir, ginger elixir, fresh apples

Peach Tea Punch 8

black tea, peach & honey elixir, orange & lemon zest

Black Empress Iced Tea 8

black tea, lychee & honey elixir, lychee fruit

Mango Magic Iced Tea 8

black tea with mango elixir, edible flowers, honey

Moodtails

NON-ALCOHOLIC

Sexy mocktail concoctions to get you into the right mood.

Kama Sutra SIGNATURE/VEGAN 10

Love tonic, ancient aphrodisiac, stimulating ingredients - mai!

fresh turmeric juice, ginger juice, fennel, galangal, coriander

Zen Lo 10

Herbal remedy for sour throats and upset tummies

fermented layalaya tepache, fresh ginger juice, lemon, honey

Pineapple Zen Lo 10

Sweetened with fresh pineapple

fresh pineapple, layalaya tepache, fresh ginger, lemon, honey

Smoked Virgin Colada 10

Our non-alcoholic pina colada with smokey aromas of the lovo

fresh pineapple syrup, fermented pineapple tepache, smoked coconut milk

Liquid Love 10

Romantic red potion with Fiji chocolate to express your love

berry coulis, black pepper, lime, soda, choc shard

Iri Buli Galaxy 10

Magical luminous drink, forget today's stress & anxiety

rosella iced tea, blue pea flower ice, lemon, lemonade ice

Love Gone Sour 10

Brighten your day, mood-lifting sourness and sweetness

muddled cucumber & green pepper, passionfruit spritz

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Taki Infusions

If cocktails aren't your thing, go straight to the source and experience some of Kanu's housemade infusions of your favorite booze.

Taki the new familiar.

Whiskey 30ml 8

**Hickory Smoked
Mandarin & Cinnamon
Honeycomb
Apple Pie
Banana**

Vodka 30ml 8

**Toasted Coconut
Aged Kava
Vanilla Bean
Coboi Lemongrass**

Rum 30ml 8

**Toasted Coconut
Passionfruit, Mango & Elderflower (white)
Pineapple & Ginger
Masala Tea & Honey**

Gin 30ml 8

**Toasted Coconut
Pineapple
Dhaniya**

Tequila 30ml 9

**Bongo Chilli (gold)
Roast Pork (silver)
Lemongrass & Ginger (gold)**

Fiji Bati Rums 30ml 7 Paddle of four 25
Spiced, Coconut, Banana, White Chocolate, Coffee

Beers

Fiji Gold / Bitter 6

Heineken Draught (NL) 6

Heineken Zero Proof (NL) 5

Vonu Lager (FJ) 7

Little Creatures (AU) 8

Heineken (NL) 9

Corona Extra (MX) 9

Riegele German 660ml (GR) 12

Kanu Cocktails

Designed in collaboration with award-winning Melbourne mixologist Kevin Peters & Taveuni's Elevate Organics.

Kama Sutra 69 SIGNATURE 15

Our medicinal love tonic with spiced turmeric juice
masala tea rum, fresh turmeric, fennel, galangal, ginger, soda

Strawberry Spritz 15

The perfect pre-meal bubbly drink to start your journey
Aperol, strawberry shrub, brut rose sparkling

Passionfruit Sangria 15

Spanish fruity wine punch with a tropical and floral twist
lemongrass vodka, passionfruit, house French red wine

Coconut G&T 15

Kanu's signature gin & tonic served in a fresh coconut
coconut gin, pineapple shrub, tonic water, pineapple core

Coconut Chantilly Sour 15

Lemon meringue pie in a glass
coconut vodka, lemon juice, coconut water, egg white

Banana Old Fashioned 15

Tropical take on a boozy classic. Liquid dessert.
banana whisky, bitters, maple, citrus

Sitting Buddha 15

Euphoric enhancer with citrus & floral notes
coriander gin, ginger elixir, coriander, pineapple, citrus

Lovo Whisky Sour 15

Inspired by traditional Fijian technique, served smouldering!
smoked whisky, wild honey, ginger elixir, lemon

Wake & Numb 18

Kanu's kava espresso martini that will keep you half awake
kava infused vodka, Kahlua, espresso coffee

Prosecco Margarita 18

Enjoy this cocktail shaken or frozen
gold tequila, Cointreau, prosecco sparkling, lime, blue flower syrup

Coconut Bread Negroni 18

Fijian traditional coconut bread (we've just added booze!)
toasted coconut rum, sweet vermouth, Campari, cacao brun

Firewater Margarita 22

Savoury and slightly spicy with drops of habenero firewater
chilli tequila, Cointreau, lime, thyme, vodka firewater

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White Wines

CURATED WINE LIST BY LAWHILL

CHAMPAGNE

Champagne Lallier R.015 Brut FRA 125

SPARKLING

Baron d'Arignac Brut FRA 30

Baron d'Arignac Brut Rose FRA 30

Yellowtail Pink Bubble AUS 30

CHARDONNAY

Vistamar "Briza" CHL 30

Langmeil "Spring Fever" AUS 40

SAUVIGNON BLANC

Okiwi Bay Marlborough NZL 40

Rymill "The Yearling" AUS 40

HOUSE WINE - GLASS

Baron d'Arignac Chardonnay FRA 9

Red Wines

CURATED WINE LIST BY LAWHILL

CABERNET SAUVIGNON

Mancura Etnia CHL 30

Sam Miranda AUS 40

Rymill "The Yearling" AUS 40

Elderton "Ashmead" AUS 170

Freemark Abbey USA 175

PINOT NOIR

Vistamar "Sepia" CHL 40

Brightwater Gravels NZL 50

Hartford Court "Russian River" USA 150

SHIRAZ/SYRAH

Torbreck Barossa "Struie" Syrah CHL 135

Shaw & Smith Shiraz "Balhannah" AUS 155

Langmeil Barossa "Freedom 1843" AUS 265

HOUSE WINE - GLASS

Baron d'Arignac Fine Red FRA 9