



**KT'S
GRILL**

established 1951



Appetizer & Soup

\$14

BABY GEM & CUCUMBER SALAD

Fresh baby gem lettuce, crisp cucumbers, crunchy croutons, savory bacon, mint leaves and parmesan cheese, finished with sweet and tangy honey mustard dressing.



\$8

GEM LETTUCE SALAD

Fresh gem lettuce drizzled with honey mustard dressing, topped with croutons, bacon bits and parmesan cheese.



\$12

SAUTÉED MUSHROOMS WITH GARLIC

King oyster, button and shiitake mushrooms sautéed with garlic and thyme.



\$14

SMOKED TOMATO SOUP

Rich smoked tomato soup garnished with chives, served with a side of crispy cheese toast.



Sides



\$8

HARICOT VERTS

Lightly poached haricot verts, finished with a touch of extra virgin olive oil.



\$8

HASSELBACK POTATO

Oven baked chat potatoes with sour cream and chives.



\$22

NEW ZEALAND MUSSELS IN WHITE WINE

New Zealand mussels cooked in a classic white wine and fish stock broth with tomato and shallots.
Served with toasted bread.



Suitable for
Vegetarian



Suitable for
Vegan



Bar Bites

BRUSSEL SPROUTS

\$12

Brussels sprouts tossed with maple chili sauce and candied bacon bits.



CHARCOAL GRILLED WINGS

\$16

Grilled chicken mid joint wings served with zesty Thai citrus dip.



BUFFALO CAULIFLOWER BITES

\$12

Crispy cauliflower bites tossed in buffalo sauce, served with creamy cheese dip.



WHITEBAITS BITES

\$12

Crispy whitebaits with chives, served with creamy chili tahini dip and a lemon wedge.



CHILI TOSTADA

\$14

Crispy corn tortillas topped with Tex-Mex ragout, guacamole, sour cream and fresh tomato salsa.



Steaks



STEAK ON CAST IRON PAN (Grass-Fed New Zealand Beef)

Indulge in our beautifully seared steak, served on a hot cast iron pan to seal in its rich flavour.
Choose from:

Tenderloin | Striploin | Ribeye | Feather Blade

Served with grilled tomato and corn, rich garlic confit, garlic butter, brown sauce and Salsa Verde.

TENDERLOIN

\$30



\$26

FEATHER BLADE



Suitable for
Vegetarian



Spicy



Steaks

STEAK ON CAST IRON PAN (Grass-Fed New Zealand Beef)



\$28

STRIPLOIN



\$28

RIBEYE



Entree



\$25

Chicken Diane

Tender whole chicken leg served in a rich Diane sauce, infused with cognac, paired with earthy mushrooms, streaky bacon bits and vibrant haricot vert.

\$16

CRISPY CHICKEN SANDWICH

Crispy chicken cutlet, with refreshing apple fennel slaw, all nestled on a soft potato bun. Served with a side of spicy chili tahini sauce and crispy fries.



\$24

WHITE SNAPPER LOIN

Fresh, sustainable white snapper loin baked to perfection, served on a bed of warm tartar sauce, and topped with crunchy haricot vert, crispy fried caper and golden shredded hash browns.



Sustainable
Sourced



Entree



\$24

BEEF CHEEK CROBERG

Tender braised beef cheek, topped with gratinated cheddar cheese, sautéed button mushrooms, and arugula, all served on a toasted bun. Paired with a side of crispy fries and a creamy chili tahini sauce for dipping.

\$18

BRAISED BEEF CHEEK RAGÙ MALFADE

Tender shredded beef cheeks slow-cooked to perfection, topped with a golden gratin of parmesan cheese, button mushrooms and rich, savory jus.



\$22

ROASTED CAULIFLOWER STEAK



Roasted cauliflowers served atop a fresh herb salad, and drizzled with aromatic herb oil, rich romesco sauce and creamy vegan garlic aioli.



Dessert



\$12

STICKY DATE PUDDING

Moist sticky date pudding smothered in rich toffee sauce, served with a scoop of creamy vanilla ice cream.



\$12

APPLE CRUMBLE

Warm cinnamon-spiced apples topped with crumbly goodness, served with a scoop of creamy vanilla ice cream.



Suitable for
Vegan



Beverage

SPECIALS

\$13

KT'S XL ICE LEMON TEA

Refreshing iced tea with sliced lemons and topped with mint leaves.



\$18

RAINBOW DREAM SHAKE

Creamy pink milkshake topped with cotton candy, rainbow sour belts, whipped cream and an assortment of sweet treats.



Beverage



BEER

Draft

Tiger	\$18
Heineken	\$18

Bottle

Corona	\$16
Heineken	\$16

COCKTAILS

Mojito (Classic/Lychee/Passion Fruit)	\$20
Long Island Tea	\$20
KT's Indigo	\$20

WINES

House Wine

Oxford Landing Cabernet	\$60 / Bottle
Sauvignon	\$14 / Glass

Altos Los Romeros	\$60 / Bottle
Chardonnay RV	\$14 / Glass

HOUSE SPIRITS

Gin (Gordon's)	\$14
Vodka (Absolut Blue)	\$14
Tequila (Camino)	\$16
Whisky (Johnnie Walker Black Label)	\$16

MOCKTAILS

Virgin Pomegranate Mojito	 \$14
Lychee Surprise	 \$14
Italian Sodas (Peach/Blackcurrant/Passion Fruit/ Watermelon)	 \$14

BOTTLED WATER

Aqua Panna	\$10
Natural Mineral Water (750ml)	
San Pellegino Sparkling	\$10
Natural Mineral Water (750ml)	

HOT BEVERAGES

Espresso (single)	\$6
Americano	\$8
Latte	\$8
Cappuccino	\$8
Selection of Teas (English Breakfast/Chamomile/ Mint Sencha Green Tea)	\$8

COLD BEVERAGES

Soft drinks (Coke/Coke Zero/Sprite/Ice Lemon Tea)	\$7
Juices (Apple/Orange/Lime/Pineapple)	\$10

Milkshakes	\$10
• Vanilla	 11% sugar
• Strawberry	 14% sugar
• Chocolate	 13% sugar

SLUSH

Coke	\$10
Fanta Orange	\$10

Boozy SLUSH

Bourbon Coke	\$17
Fanta Orange with Gin	\$15

