



Appetizer & Soup

BABY GEM &

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.



\$12

GEM LETTUCE SALAD

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

SAUTÉED MUSHROOMS WITH GARLIC

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





SMOKED TOMATO SOUP

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

\$8

\$14

Sides





100%

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



HASSELBACK POTATO

Oven baked chat potatoes with

sour cream and chives.

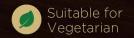


\$22

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.







Bar Bites

\$16

BRUSSEL SPROUTS

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

CHARCOAL GRILLED WINGS

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



hai citrus dip.

\$12



BUFFALO CAULIFLOWER BITES

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

\$12

WHITEBAITS BITES

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



\$14

CHILI TOSTADA

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.





Steaks

STEAK ON CAST IRON PAN

(Grass-Fed New Zealand Beef)



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

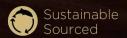
Crispy chicken cutlet, with refreshing apple fennel slaw, all nestled on a soft potato bun. Served with a side of spicy chili tahini sauce and crispy fries.





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.



\$24



Entree



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.





ROASTED CAULIFLOWER STEAK

100%

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.







Beverage

SPECIALS

\$13

KT'S XL ICE LEMON TEA 🕞

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





\$18

RAINBOW DREAM SHAKE DE

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

Beverage



BEER		BOTTLED WATER	
Draft		Aqua Panna	
Tiger	\$18	Natural Mineral Water (750ml)	
Heineken	\$18	San Pellegino Sparkling	
		Natural Mineral Water (750ml)	
Bottle			
Corona	\$16	HOT BEVERAGES	
Heineken	\$16	Espresso (single)	
		Americano	
COCKTAILS		Latte	
Mojito	\$20	Cappuccino	
(Classic/Lychee/Passion Fruit)		Selection of Teas	
Long Island Tea	\$20	(English Breakfast/Chamomile/	
KT's Indigo	\$20	Mint Sencha Green Tea)	
		COLD BEVERAGES	
WINES		Soft drinks	
House Wine		(Coke/Coke Zero/Sprite/Ice Lemon Tea)	
Oxford Landing Cabernet	\$60 / Bottle		
Sauvignon	\$14 / Glass	Juices (Apple/Orange/Lime/Pineapple)	
Altos Los Romeros	\$60 / Bottle		
Chardonnay RV	\$14 / Glass	Milkshakes	
3		• Vanilla 🕦 🗓 🗓	
HOUSE SPIDITS		Strawberry	
HOUSE SPIRITS	¢1.4	• Chocolate 133	
Gin (Gordon's)	\$14		
Vodka (Absolut Blue)	\$14	SLUSH	
Tequila (Camino)	\$16	Coke	
Whisky (Johnnie Walker Black Label)	\$16	Fanta Orange	
MOCKTAILS		Boozy SLUSH	
Virgin Pomegranate Mojito 🏽 🕞 🕒	\$14	Bourbon Coke	
Lychee Surprise D149		Fanta Orange with Gin	
Italian Sodas (Peach/Blackcurrant/Passion Fruit/		- unta Grange with On	



Watermelon)



