



ACCOMMODATION · BAR · RESTAURANT



T: 06 385 8648

W: www.kingsohakune.co.nz

www.facebook.com/KingsOhakune

@KingsOhakune

Grazing Plates

Toasted ciabatta with garlic and herb butter (v)	\$10
Homemade arancini balls - ask for today's flavour	\$16
Chicken wings tossed in Kings infamous buffalo hot sauce with ranch sauce and 'kune carrot sticks	\$17
Jalapeño bites with chipotle mayonnaise (v)	\$18
Loaded curly fries with bacon, mozzarella, sour cream & sweet chilli sauce	\$19
Kings Nachos loaded with chilli beef, cheese, salsa & sour cream (Vegetarian and Vegan options available)	\$20
Pork Ribs maple and five-spice braised and served with an onion ring stack	\$22
Bar Bites Selection - chef's selection of fried house favourites	\$26
Antipasto platter cheeses, cured meats, house pickled vegetables, bread and dips	\$40

Burgers

All meat patties are made onsite.

Burgers are filled with lettuce, tomato & red onion inside a brioche bun.

Served with a pickle garnish and chunky fries.

The Classic	\$25
Beef 'n' cheese burger	
The Blackbeet	\$25
House-made beetroot and black bean patty topped with smashed avocado and vegan aioli (vegan)	
Kings Fried Chicken	\$28
Chicken breast crumbed with our secret recipe coating with cheddar, bacon & chipotle mayo	
Sacrebleu	\$28
Beef patty with caramelized onions & blue cheese	
Taste of the Sea	\$29
Tempura beer battered gurnard topped with house made tartare	
The Duke	\$29
Beef patty with cheddar, bacon, mushrooms, crispy onion rings & BBQ sauce	
Char Siu Pork	\$30
Slow cooked pork belly with Asian slaw, roasted sesame dressing and topped with crackling	

Gluten free & Dairy free buns are available for an additional \$2

Double down!—add an additional patty and toppings to any burger for \$7

Mains

Vietnamese noodle bowl	\$29
Crumbed and deep fried tofu, vermicelli noodles, pickled cucumber and julienned vegetables topped with fresh herbs and roasted peanuts (vegan)	
Indo Chicken	\$32
Tandoori chicken breast with cauliflower rice pilaf topped with homemade raita (low carb)	
Fush & Chups	Sml: \$27 Lge: \$34
Tempura beer battered gurnard served with chunky fries, Kings slaw and housemade tartare sauce	
Prawn Ravioli	\$29
House-made ravioli filled with a prawn, garlic and chilli mix topped with crab and saffron butter cream sauce and whole black tiger prawns	
Pork Belly	\$34
Char Siu pork belly on sticky rice with pickled cucumber and fresh herb salad topped with crackling and roasted sesame dressing	
Scotch Fillet	\$37
300g fillet served with duck-fat potatoes and garlic buttered greens OR served with chips, fried egg and salad	

Comes with your choice of sauce: Mushroom, Bourbon & Bacon, Peppercorn, Blue Cheese, Red Wine Jus (gf) or Chimichurri

Sides all \$9

Chunky fries with garlic aioli & tomato sauce
Mac 'n' cheese 2 x corn cobettes with cajun butter
Green salad Kings slaw
Crispy onion rings with BBQ sauce Buttered greens



MAKING HISTORY SINCE 1913

While we endeavour to offer Gluten free options, all food is prepared in a common kitchen so there is a risk of gluten exposure, we advise consideration if you are particularly sensitive to gluten products.

BEVERAGE MENU

2 FOR 1 PERONI 5PM - 7PM

Tap Beer

	Glass 330ml	Handle 500ml	Super-Jug 1750ml	Tower 3000ml
Kings Lager	\$8	\$10	\$30	\$55
Kings Ale	\$8	\$10	\$30	\$55
Boundary Road Brewery Pilsner	\$9	\$12	\$37	-
Ruapehu Brewing Co revolving craft beer	POA	POA	-	-
Boundary Road Cider	\$9	\$14	\$45	-
Carlsberg		440ml \$12	\$42	\$75

Try our tasting trays! \$16

Bottled / Canned Beer

Low Alcohol

Peroni zero	330ml	0%	\$8
Macs Mid Vicious	330ml	2.5%	\$8

Lager

Steinlager Pure	330ml	5.0%	\$9.5
Steinlager Classic	330ml	5.0%	\$9
Steinlager Ultra (lower carb)	330ml	4.6%	\$9

Pale Ale

Hoppleganger Double IPA	500ml	7.0%	\$20
American Double IPA	500ml	8.0%	\$20

International

Peroni	330ml	5.1%	\$10
Corona	330ml	5.0%	\$10
Asahi	330ml	5.0%	\$10

We also have revolving craft beer, ask for our current selection!

Cider / RTDs

Somersby Apple Cider (<i>low sugar</i>)	330ml	4%	\$10
Somersby Blackberry	330ml	4.5%	\$10
Somersby Pear Cider	330ml	5.0%	\$10
Ginger Fusion Alcoholic Ginger Beer	330ml	4.0%	\$14
Woodstock Bourbon & Cola	330ml	5.0%	\$9
Long White Vodka: Lemon/Lime , Apple/Pear, Apple/Nectarine	330ml	4.8%	\$9
Major Major: Whisky & Apple or Whisky & Ginger Ale	330ml	6%	\$9

Cocktails

See our specials board for our current menu:

Must try our Kune Carrot Margarita!

Shout the Kitchen a round! \$15

White Wine

	150ml	Bottle
Sparkling		
Pol Remy	\$9	\$40
Gancia Prosecco	\$12	\$60
Sauvignon Blanc		
Bishops Leap	\$9	\$45
Holdaway Estate Marlborough	\$12	\$55
Chardonnay		
Villa Maria Hawkes Bay	\$12	\$55
Pinot Gris		
Edwin Fox Reserve Marlborough	\$10	\$45
Baby Doll Marlborough (Vegan)	\$12	\$55
Three Miners 'Miner's Right' Central Otago	\$14	\$65
Aromatics		
Faultline Reserve Riesling	\$10	\$45
Lawson's Dry Hills Marlborough Gewurztraminer	\$11	\$50
Sticky		
Clarke Estate Noble Pinot Gris	\$10	\$45
Rose		
W5 Marlborough	\$10	\$45
Baby Doll Marlborough (Vegan)	\$12	\$55

Red Wine

	150ml	Bottle
Pinot Noir		
Marlborough Estate Reserve	\$12	\$55
The Hero of Zero Preservative Free, Australia	\$14	\$65
The Edge Martinborough (Vegan)	\$15	\$70
Merlot		
W5 Hawke's Bay	\$12	\$55
Cabernet Sauvignon		
Farm Hand, Australia (Organic, Vegan)	\$12	\$55
Shiraz / Syrah		
Wine Men of Gotham Shiraz, Australia	\$10	\$45
Faultline Reserve Syrah, Hawkes Bay	\$12	\$55
Port		
Penfolds Tawny		\$10 (60ml)

Wine varieties subject to availability

Non Alcoholic

Coke, Coke Zero, Sprite, L&P, Ginger Ale, Soda	\$4
Orange, Apple, Pineapple, Cranberry Juice	\$5
Gingerbeer	\$6
Red bull	\$6