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Grazing Plates

Toasted ciabatta with garlic and herb butter (v)	\$9
Chicken wings tossed in Kings infamous buffalo hot sauce with ranch sauce and 'kune carrot sticks	\$16
Popcorn shrimp served with chipotle mayonnaise	\$16
Loaded curly fries with bacon, mozzarella, sour cream & sweet chilli sauce	\$18
Jalapeño bites with chipotle mayonnaise (v)	\$18
Kings Nachos loaded with chilli beef, cheese, salsa & sour cream (Vegetarian and Vegan options available)	\$18
Antipasto Selection—chef's selection of cheeses, cured meats, vegetables and dips	\$32
Bar Bites Selection - chef's selection of fried house favourites	\$25

Burgers

All patties are made onsite.

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

Served with a pickle garnish and chunky fries.

Add a fried egg to any burger for an additional \$2

The Classic	\$22
Beef 'n' cheese burger	
The Veggo	\$22
Beetroot & blackbean falafel with smashed avocado and Tzatziki (Vegan option available)	
Kings Fried Chicken	\$26
Chicken breast crumbed in our secret recipe coating with cheddar, bacon & chipotle mayo	
Taste of the Sea	\$29
Tempura beer battered fish and house made tartare	
The Duke	\$27
Beef patty with cheddar, bacon, mushrooms, crispy onion rings & BBQ sauce	
Sacrebleu	\$26
Beef patty with caramelized onions & blue cheese	

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

Sides all \$9

Chunky fries with garlic aioli & tomato sauce | Macaroni cheese
Roast seasonal veggies | Kings slaw | Crispy onion rings with BBQ sauce | Green salad

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.

Mains

Summer salad	\$19
Leafy greens tossed with cranberry, dukkah, feta and crushed corn chips <i>Add hot smoked Salmon +\$7,</i> <i>Add medium rare venison with dark chocolate shavings and berry vinaigrette +\$7</i>	
Paprika Chicken	\$25
Grilled chicken breast on a bed of cauliflower rice sauteed with mushrooms and bacon, served with seasonal veggies and topped with feta and dukkah (low carb)	
Kiwi Lamb Rump	\$27
Served with Mediterranean vegetable couscous, and topped with tzatziki and cranberry jus	
Fish & Chips	\$26/ \$33
Tempura beer battered fish and chunky fries, served with Kings slaw and house made tartare sauce	
Pork Belly	\$34
Pohutukawa smoked pork belly braised in kawakawa cider gravy with pumpkin and pecorino puree and green apple cress salad, topped with crispy crackling	
Scotch Fillet	\$37
300g fillet on horopito roasted local vegetables, baby potatoes and garlic and herb confit tomato OR served with chips, fried egg and salad <i>Comes with your choice of sauce: Mushroom, Bourbon & Bacon, Peppercorn, Blue Cheese or Red Wine Jus (gf)</i>	
Kings Carnivore	For 1: \$41 For 2: \$58
Scotch fillet, BBQ pork ribs & Kings chicken wings, served with slaw and chunky fries	



MAKING HISTORY SINCE 1913

BEVERAGE MENU

2 FOR 1 PERONI

5PM - 7PM

Tap Beer

	Glass	Handle	Super-Jug	Tower
Kings Lager	\$7.5	\$9.5	\$35	\$55
Kings Ale	\$7.5	\$9.5	\$35	\$55
Boundary Road Brewery Pilsner	\$8.5	\$10	\$38	-
Ruapehu Brewing Co revolving craft beer	POA	POA	-	-
Somersby Cider	\$9	\$13.5	-	-
Carlsberg		\$11	\$40	\$70

Try our tasting trays! \$16

Bottled / Canned Beer

Low Alcohol

Steinlager Pure Light	330ml	2.5%	\$9
Macs Mid Vicious	330ml	2.5%	\$9

Lager

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

Pale Ale

The Fermentist Kiwi Pale Ale (carbon zero)	330ml	4.8%	\$10
Hoppleganger Double IPA	500ml	7.0%	\$23
American Double IPA	500ml	8.0%	\$23

Dark

Coffee Oatmeal Stout	500ml	6.5%	\$21
Jack the Sipper Porter	500ml	5.6%	\$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

Issacs Apple Low Sugar Cider	330ml	4.2%	\$10
Honesty Box Granny Smith Cider	500ml	5.0%	\$15
Somersby Pear Cider	330ml	5.0%	\$10
Wildside Feijoa & Passionfruit Cider or Wildberry	500ml	4.5%	\$17
Ginger Fusion Alcoholic Ginger Beer	330ml	4.0%	\$13
Hawkes Bay Sangria	330ml	6.0%	\$14
Woodstock Bourbon & Cola	330ml	5.0%	\$9
Long White Vodka Lemon/Lime or Apple/Pear	330ml	4.8%	\$9

Non Alcoholic

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

White Wine

	150ml	Bottle
Sparkling		
Pol Remy	\$10	\$45
Gancia Prosecco	\$13	\$60
Sauvignon Blanc		
Bishops Leap Marlborough	\$10	\$45
Holdaway Estate Marlborough (vegan)	\$12.5	\$50
Chardonnay		
Villa Maria Hawkes Bay	\$11	\$55
Pinot Gris		
Edwin Fox Reserve Marlborough	\$10	\$45
3 Miners Central Otago	\$13.5	\$60
Aromatics		
Faultline Reserve Riesling	\$10	\$45
Lawson's Dry Hills Marlborough Gewurztraminer	\$11	\$55
Sticky		
Clarke Estate Noble Pinot Gris	\$10	\$55
Rose		
W5 Marlborough	\$10	\$45
Natural Wine Co. Gisborne (vegan, organic)	\$12.5	\$65

Red Wine

	150ml	Bottle
Pinot Noir		
Marlborough Estate Reserve	\$10	\$45
The Edge Martinborough (vegan)		\$60
Merlot		
Circus Act Australia	\$9	\$45
Cabernet Sauvignon		
Farm Hand Australia (vegan, organic)	\$12	\$55
Shiraz / Syrah		
Shy Pig Shiraz Australia	\$10	\$45
Port		
Penfolds Tawny		\$10 (60ml)

Wine varieties subject to availability

Cocktails

Elderflower Margarita - Peach liqueur, St. Germain, Tequila, Lime	\$18
Horopito Gin Gimlett - Horopito infused Gin, lemon infused Gin, Blood Orange Gin and real lime	\$18
Land of the Long Iced Tea - Gin, Vodka, White Rum, St. Germain, Prosecco, lemon, lime, lavender	\$22
Espresso-Tini - Frangelico, Kahlua, Vodka, espresso Shot	\$18
Affogato Anytime - Choice of Liquor, short black coffee, Kapati vanilla bean ice-cream (vegan option available)	\$16

Shout the Kitchen a round!

\$15