

START ME UP

PALUSAMI SPRING ROLLS <small>VEGAN</small> taro leaf filling, orange ginger chutney, coconut soy dip 4pc		20
JUNGLE DUMPLINGS <small>VEGAN</small> shiitake & tofu pastries, ferns & greens, sweet plum soy 5pc		22
SHAO MAI steamed dim sum, spring onion & ginger pistou, dipping soy 5pc your filling choice: pork chicken lamb		22
KANU FRIED CHICKEN crispy bone-in chicken, sesame mayo, kecap manis soy		25
COCA COLA CHICKEN <small>GF</small> bbq chicken skewers, sticky ginger, cola & soy, pickles, bed of rice		25
KOKODA SASHIMI DELUXE <small>GF</small> lightly-cured raw fish, tomato, red onion, fresh coconut, smoked coconut milk, chilli		28
TAVU TUNA TATAKI <small>GF</small> charred yellowfin sashimi, pickles, wasabi aioli, smoked ponzu, bonito, furikake rice, chilli		28

GIVE ME THE MEAT

BANG BANG BBQ LAMB  spiced lamb on-bone, sticky sweet chilli, salted yoghurt, fried shallots, lemon		28
PORK RIBS WAITONITONI <small>GF</small> charred pepper & honey pork on-bone, citrus brine		28
FIJIAN BUTTER CHICKEN boneless chicken thigh, tomatoes, coconut milk, roast sweet potato, pickles, chutney, paratha, rice		35
LEONIDAS LAMB <small>GF</small>  braised bone-in lamb shank in tomato & lentil curry, biryani rice, eggplant brinjal, salted yoghurt, naan, chevda crisps		45
TAVU KOFI BEEF <small>GF</small> carved coffee-rubbed australian rib-eye or sirloin, burnt tomatoes, basil, greens, horseradish, potato mash <i>your choice:</i> 72-hour shiraz jus diane mushroom sauce		75

POTSTICKERS

3 large pan-fried dumplings, garlic loroco buds, pickles, tamarind chutney, dipping soy


vegan jackfruit 24 | yellow curry fish 24 | taqaniika curry goat 24

GONE FISHING




FISH & CHIPS beer-battered or grilled fresh fish of the day, forest salad, house-made tartar sauce		35
TAVU FISH WITH PALUSAMI & PEA RISOTTO charred fish fillet, taro leaves, bora peas, wild flowers, lemon chilli oil, pickles, nama seasoning		45
VALOLO SMOKE roasted fish fillet, ferns & greens, plantains, roasted tomato, coconut gremolata, smoked coconut broth, chilli oil		45
TURMERIC FISH LATTE  crispy fish on-bone, okra & tomato masala, spiced turmeric suruwa curry, milk foam, side of rice		45
WARLORD SEAFOOD FEAST <small>GF</small> roasted fish on-bone, battered fish fillet, fijiian curry crab, charred octopus & ota salad, garlic butter prawns, mornay mussels, paratha, rice, trio of dipping sauces		125

SLURP

served with a garlic milk bun to soak up the good stuff!

SMOKED CHICKEN CARBONARA WITH BORA PEAS coconut-smoked chicken, bacon, hollandaise, parmesan, spaghetti		38
SARAWAK LAKSA <small>GF / EGG</small>  spicy rice vermicelli soup, chicken & prawn, sprouts, omelette, fresh kumquat		38
RENDANG RIGATONI  slow-cooked beef short rib, tamarind, lemongrass, coconut milk, orange & ginger chutney		38
HANGOVER NOODLES  spicy seafood of the day, handpulled noodles, basil, chilli butter soy		45

WOK ME

KANU PAD THAI NOODLES <small>GF / VEG / NUTS / EGG</small>		22
SPICY SURUWA STIR FRY <small>VEGAN</small> 		22
PENANG PEANUT CURRY STIR FRY <small>VEGAN</small> 		22
NASI GORENG FRIED RICE <small>NUTS / EGGS</small> 		22

BUILD IT UP

jazz up your noodles & rice with extra YUM!

chicken / lamb / beef +8 | prawns +15 | ba crab / mixed seafood +25



FIJI FOOD SAFARI

CHOOSE 5 DISHES FROM CHEF SEETO'S FAVOURITES
A SLOW-GRAZING TASTING MENU WITH SMALLER
PORTIONS OF EACH! PRICE PER PERSON 85

GF : GLUTEN FREE
NUTS : CONTAINS NUTS
VEGAN : NO ANIMAL PRODUCTS
VEG : OVO VEGETARIAN

TOUCH OF HEAT 
MOUTH ON FIRE 
EYE WATERING 

KANU CHICKEN, LAMB, BEEF & GOAT CERTIFIED HALAL FRIENDLY



SPECIALS & GIVEAWAYS
FOLLOW @KANUFIJI

MILK BURGERS

house-made hokkaido-style soft buns

SMASH BURGER

double smashed beef patty, cheese, caramelised onions, tomato relish !! *add on crispy bacon +5*



FRIES, CASSAVA WEDGES OR NAKED WITH EXTRA SALAD

20

ANGRY BIRD



hot crispy buttermilk breast chicken, cheese, shredded lettuce, house-made pickles, chilli fire mayo

25

ALL JACKED UP ^{VEGAN}

vegan bun, smoked coconut & oat patty, bbq pulled jackfruit, creamy tahini & tamarind slaw, pea shoots

25

3 LITTLE PIGS

slow-roasted pork belly, whiskey soy glaze, local bacon, crispy crackling, shredded lettuce, pickled pineapple

28

THE AUSSIE

double smashed beef patty, cheese, bacon, lettuce, tomato, fried egg, beetroot, pickles, mayocue, crispy onions

30

FOR SHARING perfect for adding to the middle of the table to share with friends & family

rice 7 | fries 9 | mashed potato 15 | warmed superfood greens 19

loaded cassava wedges 15 | basket of milk bread + butter 9

forest garden salad with passionfruit balsamic vinaigrette 19

HAPPY ENDING

PANDAN VAKASOSO CREPES ^{VEGAN / GF / NUTS}

fragrant green pancakes, plantain, coconut & peanut filling, gula melaka syrup



15

COCONUT, LIME & LYCHEE CAKE

citrus lime curd, cream cheese frosting, asian lychees, passionfruit

15

LAVALAVA CHEESECAKE ^{GF}

baked cassava pudding, passionfruit cream cheese, orange ginger chutney



15

BLACK FOREST VOLCANO

60% dark chocolate pudding, oozy chocolate centre, pineapple & passionfruit compote, sesame tuille, ice cream

20

CHOCOLATE PAVLOVA WITH SPICED PEARS for two ^{GF}

cocoa-swirled meringue, gingered poached pears, sweetened sour cream, spiced maple syrup

28

KANU

Lance Seeto



SCAN FOR
TODAY'S
SPECIALS &
FULL BAR MENU