

# BREAKFAST

## Buddha Bowl (DF, GFO, VEO) 16

Courgette, Mungbeans, Chickpeas, Green Beans,  
Red Cabbage, Couscous Rice, Gochujang Sauce, 64°C Egg

## Eggs On Toast 12

Poached/Scrambled/64°C Eggs, Brioche, Butter

• Add on options: Bacon / Potato / Salad +4

## Avocado Purée & Feta on Toast (V) 14

Avocado Purée, Feta Cheese, Brioche, Granola

• Add on options: Bacon / Potato / Salad +4

## TKP House Made Kimchi 5

Apple, Pear, Chilli, Garlic, Ginger

• Baek Kimchi White Kimchi (V. VE. GF. DF)

# SIDES MENU

## Green Bean, (V, GF, DF) 9

Ssamjang Mayo, Roasted Peanuts

## Bacon 4

## Potato 4

## Green Salad (DF, GF) 4

## Wild Jasmine Rice (V, VE, GF, DF) 3

## Renkon Chips (V, GF) 6



\* V : Vegetarian      \* VO : Vegetarian Option  
\* VE : Vegan          \* VEO : Vegan Option  
\* GF : Gluten Free    \* GFO : Gluten Free Option  
\* DF : Dairy Free     \* DFO : Dairy Free Option

# COFFEE

Black	4
White (Flat White / Latte / Cappuccino / etc)	4.5
Batch Brew / Cold Brew (White +0.5)	5
Iced Coffee (Black/White)	5
TKP Special Iced Coffee (Mint Chocolate)	6
Mocha	5
Decaf, Soy Milk, Almond Milk, Coconut Milk, Syrup	+ 0.5
Extra shot, Large	+ 1

# CHOCOLATE

Hot Chocolate / Iced Chocolate (Dark Chocolate +1)	4.5
Coconut White Hot Chocolate	6
Nutellino (Coffee +1)	7
Fluffy	2

# HOT BREWED TEA

Honey & Ginger / Honey & Yuzu	5
Blooming Tea (Handcrafted Flower)	5
Noble & Savage Tea	4.5
Maple Walnut / Peppermint Breeze / English Breakfast	
Korean Green (Sejak) / Strawberry & Plum / Classic Earl Grey	

# TEA LATTE

Tumeric / Spirulina / Beetroot	6
Rose Earl Grey Tea Latte	6
Ginger Latte	6
Chai Latte <i>Organic</i>	6
Matcha Latte / Iced Matcha <i>Organic</i>	6

# ICED TEA

TKP HOUSE ICED TEA (Strawberry & Plum)	6
Feijoa & Limeblossom	6
Peach & Passionfruit	6

# KOMBUCHA *Organic*

LOVE      Rosehip, Lavender, Vanilla	7
WARRIOR   Lemongrass, Ginger, Thyme, Turmeric	7
GYPSEY     Juniper, Star Anise, Cardamom, Angelica	7

# SMOOTHIES

TRIPLE BERRY   Strawberry, Raspberry, Blueberry, Banana, Yogurt	9
COOKIES & CREAM   Cookies & Cream, Vanilla, Milk	9
SUPER GREEN   Avocado, Spinach, Mango, Banana, Coconut Water	10

# JUICE

Orange / Apple / Guava & Apple <i>Organic</i>	6
Coconut Water	6

# NZ WATER

Antipodes Sparkling Water      500ml	6
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# LUNCH



- **Creamy Soy Prawn & Pork Wontons** 16  
 House Made Honey Soy Cream, Honey,  
 Seasonal Mushrooms, Garlic
- **TKP Cold Udon (V, DF)** 17  
 Seasonal Green Salad, Tomato, Horseradish, Wasabi, Cucumber  
**Add on option: Pork Belly / Crunchy Prawn +5**
- Chilli Chicken On Rice (DF)** 16  
 Free Range Chicken, H&S Sauce, Red Onion, Ssamjang Mayo,  
 Sweet Corn, Red Cabbage, Sriracha, Hoisin
- Korean BBQ Pork Rice (GF, DFO)** 21  
 Horseradish Cream, Bok Choy, Chickpeas,  
 Baby Onions, Sliced Almonds
- Kimchi Waffle Fries** 15  
 Potato Waffles, Kimchi, Sour Cream,  
 Sriracha Yoghurt, Crispy Shallots
- Poutine Waffle Fries (DFO)** 16  
 Potato Waffles, Pulled Pork, Chilli Flakes,  
 Feta Crumb, Ssamjang
- **Kimchi Capellini Pasta** 17  
 Kimchi, Cream, Seasonal Veggies, Garlic, Seasonal Mushroom  
**Add on option: Pan Fried Prawn +5**
- Buddha Bowl (DF, GFO, VEO)** 16  
 Courgette, Mungbeans, Chickpeas, Green Beans,  
 Red Cabbage, Couscous Rice, Gochujang Sauce, 64°C Egg
- Kimchi Fried Rice** 16  
 Edamame, Sunny Side Up Egg, Parsnip Chips, Prawn  
**• Add on options: Crunchy Prawn / Pork Belly +5**
- Avocado Yuzu Salad (VE, GF, DF)** 18  
 Baby Potatoes, Cucumber, Tomatoes,  
 Ginger, Garlic, Pea Puree
- Southland Salmon Ceviche Rice (GF, DF)** 21  
 Sesame Dressing, Sugar Cured Red Cabbage, Wild Jasmine Rice,  
 Sriracha, Salted Cucumber, Balsamic Cherry, Tomatoes, Sriracha

**TKP House Made Kimchi** 5

- **Baechu Kimchi** Classic Kimchi (V. VE. GF. DF)
- **Baek Kimchi** White Kimchi (V. VE. GF. DF)
- **Oisobaki** Cucumber Kimchi (V. VE. GF. DF)

## BUNS (BAO)

- Softshell Crab Bun** 12  
 Pickled Vegetables, Chipotle, Salsa
- Slow-Cooked Pulled Pork Bun** 10  
 Pickled Vegetables, Ssamjang Mayo, Crispy Shallots
- Tempura Fish Bun** 10  
 Pickled Vegetables, Kimchi Tartare
- Pan-Fried Chicken Bun** 10  
 Pickled Vegetables, Sweet Gochujang, Peanuts

## SIDES MENU

- Green Beans (V, GF, DF)** 9  
 Ssamjang Mayo, Roasted Peanuts
- Green Salad, House Dressing (DF, GF)** 7
- Wild Jasmine Rice (V, VE, GF, DF)** 3
- Renkon Chips (V, GF)** 6

- \* V : Vegetarian      \* VO : Vegetarian Option
- \* VE : Vegan          \* VEO : Vegan Option
- \* GF : Gluten Free    \* GFO : Gluten Free Option
- \* DF : Dairy Free     \* DFO : Dairy Free Option

## KIDS MENU under 12

- Fish & Chips** 13  
 Market Fish, Waffle Fries, Tomato Sauce
- Teriyaki Chicken On Rice** 13  
 Free Range Chicken, Egg, Salad, House Pickles
- Tempura Chicken Bun** 10  
 Pickled Cucumber, Mayo

# DRINKS

## BEER

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### TAP

Asahi (Lager)	400ml	11
Asahi Black (Lager)	400ml	12
TKP Guest Tap Beer	400ml	11

### GARAGE PROJECT CANS

• GP Ltd Edition Guest Spot (Ask for latest special)		12
Fugazi - Light Beer	330ml	2.2% 10
Beer - Pale Lager	330ml	4.8% 11
Hapi Daze - Pacific Ale	330ml	4.6% 11
Pernicious Weed - IIPA	330ml	8.0% 13

<b>CASS Beer</b> (Korean)	330ml	4.3% 10
<b>SAWMILL Pilsner</b>	330ml	4.8% 11
<b>Honesty Box Apple Cider</b>	330ml	4.5% 10

• Add on Soju Bomb Option +2

## WINE

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### BUBBLES

Mionetto Prosecco Doc Brut Italy	10	50
Akarua Central Otago Rosé Brut NV	12	58
Allan Scott Cecilia Brut Marlborough		62
Pol Roger Brut Reserve NV France Champagne		130

### ROSÉ

The Maker Gisborne NZ	10	45
La Boheme Act Two Pinot Rosé Victoria	11	54
Jules Taylor Rosé Gisborne 2017	12	58

### WHITE

TKP House White (ask for this week's special)	9	
Loveblock Sauvignon Blanc <i>Organic, Vegan</i>	12	58
Odyssey Sauvignon Blanc Marlborough 2017 <i>Organic</i>	12	58
Loveblock Gewürztraminer Marlborough 2014 <i>Organic</i>	11	53
Growers Mark Single Vineyard Pinot Gris	10	46
Odyssey Pinot Gris Marlborough 2016 <i>Organic</i>		62
Grant Burge Summers Chardonnay Barossa 2017	12	58

### RED

TKP House Red (ask for this week's special)	9	
Madam Sass Pinot Noir Central Otago 2017	12	65
Rua (by Akarua) Pinot Noir	13	68
Odyssey Reserve Iliad Marlb Pinot Noir 2016 <i>Organic</i>		78
Grant Burge Barossa Miamba Shiraz 2016	10	48
Chakana Nuna Estate Malbec Argentina <i>Organic</i>	11	53

## SODA

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• Blueberry Switchel <i>Organic</i>		6
Gingerella		6
Karma Cola		6
Lemmy Lemonade		6
Watermelon Limeflower & Apple <i>Organic</i>		6
Lemon Lime & Bitters <i>Organic</i>		6

## COFFEE

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Black (Espresso / Long Black / Americano / etc)	4
White (Flat White / Latte / Cappuccino / etc)	4.5
Batch Brew / Cold Brew (White +0.5)	5
Iced Coffee (Black/White)	5
TKP Special Iced Coffee (Mint Chocolate)	6
Mochaccino	5
Decaf / Soy Milk / Almond Milk / Coconut Milk / Syrup	+ 0.5
Extra shot / Large	+ 1

## CHOCOLATE

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Hot Chocolate / Iced Chocolate (Dark Chocolate +1)	4.5
Coconut White Hot Chocolate	6
Nutellino (Coffee +1)	7
Fluffy	2

## HOT BREWED TEA

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Honey & Ginger / Honey & Yuzu	5
Blooming Tea (Handcrafted Flower)	5
Noble & Savage Tea	4.5
Maple Walnut / Peppermint Breeze / English Breakfast	
Korean Green (Sejak) / Strawberry & Plum / Classic Earl Grey	

## TEA LATTE

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Tumeric / Beetroot / Ginger	6
Rose Earl Grey Tea Latte	6
Chai Latte <i>Organic</i>	6
Matcha Latte / Iced Matcha <i>Organicw</i>	6

## ICED TEA

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TKP HOUSE ICED TEA (Strawberry & Plum)	6
Feijoa & Limeblossom	6
Peach & Passionfruit	6

## KOMBUCHA *Organic*

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LOVE	Rosehip, Lavender, Vanilla	7
WARRIOR	Lemongrass, Ginger, Thyme, Turmeric	7
GYPSY	Juniper, Star Anise, Cardamom, Angelica	7

## SMOOTHIES

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TRIPLE BERRY	Strawberry, Raspberry, Blueberry, Banana, Yoghurt	9
COOKIES & CREAM (DFO)	Cookies & Cream, Vanilla, Milk	9
SUPER GREEN (VE DF)	Avocado, Spinach, Mango, Banana, Coconut Water	10

## JUICE

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Orange / Apple / Guava & Apple <i>Organic</i>	6
Coconut Water	6

## NZ WATER

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Antipodes Sparkling Water	500ml	6
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# DINNER from 5

## BIG

-  **Chargrilled Hoisin & Chilli Pork Rib** 39  
Chipotle Salsa, Rosemary Baby Potatoes,  
Crispy Shallots, House Green Salad
- DIY Ssam** 32  
Baby Cos Lettuce, Korean BBQ Pork, Pork Belly,  
Ssamjang, Mung Beans, House Pickles, Kimchi
-  **Two-ways Korean Chicken** 39  
Grilled Gochujang Chicken, Crispy Chicken Katsu, Herbs,  
Green Salad, House Made Pickles

## CLASSICS

- Avocado Yuzu Salad (VE, GF, DF)** 18  
Baby Potatoes, Cucumber, Tomatoes, Ginger, Garlic, Pea Puree
-  **Kimchi Fried Rice** 16  
Edamame, Sunny Side Up Egg, Parsnip Chips, Prawn  
• **Add on options: Crunchy Prawn / Pork Belly +5**
- Kimchi Waffle Fries** 15  
Potato Waffles, Kimchi, Sour Cream, Sriracha Yoghurt, Crispy Shallots
- Poutine Waffle Fries (DFO)** 16  
Potato Waffles, Pulled Pork, Chilli Flakes, Feta Crumb, Ssamjang
- Korean BBQ Pork Rice (GF, DFO)** 21  
Horseradish Cream, White Bok Choy, Chickpeas,  
Baby Onions, Sliced Almonds
- **TKP Cold Udon (V, DF)** 17  
Seasonal Green Salad, Tomato, Horseradish, Wasabi, Cucumber  
**Add on option: Pork Belly / Cruchy Prawn +5**

**TKP House Made Kimchi** 5

- **Baechu Kimchi** Classic Kimchi (V. VE. GF. DF)
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- Fish & Chips** 13  
Market Fish, Waffle Fries, Tomato Sauce
- Teriyaki Chicken On Rice** 13  
Free Range Chicken, Egg, Salad, House Pickles
- Tempura Chicken Bun** 10  
Pickled Cucumber, Mayo

## SMALL

- **Korean BBQ Beef Short Rib Galbi (GF, DF)** 21  
Pine Nuts, Sweet Soy Galbi Sauce, Chimichuri
-  **Spicy Chilli Chicken Wings (DF)** 19  
Free range Chicken, Chilli, Plum Soy Sauce, Garlic
- **Salmon Sashimi Salad (GF, DFO)** 19  
Southland Salmon, Seasonal Salad, Renkon Chips,  
Gochujang Sauce, Edamame
- Szechuan Soy Crunchy Eggplant (V, DF)** 18  
Tempura Eggplant Wedges, Plum Soy Sauce, Garlic, Mayo

## BUNS (BAO)

- Softshell Crab Bun** 12  
Pickled Vegetables, Chipotle, Salsa
- Slow-Cooked Pulled Pork Bun** 10  
Pickled Vegetables, Ssamjang Mayo, Crispy Shallots
- Tempura Fish Bun** 10  
Pickled Vegetables, Kimchi Tartare
-  **Pan-Fried Chicken Bun** 10  
Pickled Vegetables, Sweet Gochujang, Peanuts

## DESSERTS

- **Glazed Golden Kumara (V, DF, GF)** 15  
Coconut Parfait, Korean Bean Powder
- **Eton Mess (V, GF)** 14  
Cream Cheese, Fruit Coullis, Cream, Rice Puff, Seasonal Fruit
- Dark Chocolate Parfait (V)** 14  
Cacao Nibs, FD Mandarin, Almond Crumb

## SIDES MENU

- Green Beans (V, GF, DF)** 9  
Ssamjang Mayo, Roasted Peanuts
- Green Salad, House Dressing (DF, GF)** 7
- Wild Jasmine Rice (V, VE, GF, DF)** 3
- Renkon Chips (V, GF)** 6

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• Add on Soju Bomb Option +2

## SOJU



### HWAYO PREMIUM SOJU

Hwayo Soju	25%	8	35
Hwayo Soju	41%	10	

**TKP SOJU INFUSION** 5

Ask For This Week Custom House Special

**SOJU SIPPER** 4

Original / Blueberry / Peach / Citrus / Apple /  
Green Grape / Strawberry

**TKP SOJU STACK** 8

Choose Any 3 Flavours From Our Sippers

## COCKTAILS

• <b>WHITE LOTUS</b> (Gin Gimlet)	17
London Dry Gin, Elderflower Liqueur, Cucumber, Lime	
• <b>BLUSHING PANDA</b> (Dirty Bucha)	17
Citrus Soju, Lemongrass Kombucha, Blueberry And A Touch Of Gin	
• <b>LION BREW</b> (Moscow Mule)	17
Irish Whiskey, Ginger, Classic Soju, Mint, Ginger Beer	
<b>LITTLE ROSE</b> (Margarita)	17
Blanco Tequila, Lychee Liqueur, Yuzu, Lime	
<b>CHEEKY FOX</b> (Espresso Martini)	17
Kahlua, Vodka, Cold Brew Coffee, Maple & Walnut	

## SODA

• Blueberry Switchel <i>Organic</i>	6
Gingerella	6
Karma Cola	6
Lemmy Lemonade	6
Watermelon Limeflower & Apple <i>Organic</i>	6
Lemon Lime & Bitters <i>Organic</i>	6

## WINE

### BUBBLES



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## SPIRITS

El Jimador Blanco Tequila, Hayman London Dry Gin, Jack Daniels Bourbon, Slane Irish Whiskey, Finlandia Vodka, Santiago Cuban Rum, Kahlua Neat / Rocks / Cola / Ginger Beer / Lemonade / Tonic / Soda	10
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## JUICE

Orange / Apple / Guava & Apple <i>Organic</i>	6
Coconut Water	6

## KOMBUCHA *Organic*

<b>LOVE</b> Rosehip, Lavender, Vanilla	7
<b>WARRIOR</b> Lemongrass, Ginger, Thyme, Turmeric	7
<b>GYPSY</b> Juniper, Star Anise, Cardamom, Angelica	7

## ICED TEA

TKP HOUSE ICED TEA (Strawberry & Plum)	6
Feijoa & Limeblossom	6
Peach & Passionfruit	6

## HOT BREWED TEA

Honey & Ginger / Honey & Yuzu	5
Blooming Tea (Handcrafted Flower)	5
Noble & Savage Tea	4.5
Maple Walnut / Peppermint Breeze / English Breakfast Korean Green (Sejak) / Strawberry Plum / Classic Earl Grey	