

M E N U

SMALL

x x

Charred Kūmara Focaccia
bone marrow & marmite butter 12.0 (VGO)

Beef Tataki
apple, wakame jam, horopito potato chips 22.0 (NGA)

Ika Mata
raw market fish, lime, coconut, chilli, fry bread 24.0 (NGO)

Braised Lamb Shoulder
mint chimichurri, mushroom ketchup 23.0 (NGO)

Coconut Prawn Toast
ciabatta, sweet chilli jam 22.0

Buttermilk Fried Chicken
gochujang glaze, pickles 23.0

Salt & Horopito Squid
lemon aioli 22.0

Tempura Cauliflower
nam jim 19.0 (NGO)

Mushroom & Kūmara Potstickers
herb broth, chilli oil 21.0 (VG)



EXPLORER PLATTER

Selection of
Lula's favourites

Beef tataki (NGA), Coconut prawn toast, Buttermilk fried chicken, Salt & horopito squid, Tempura cauliflower (NGO) 85.0

LARGE

x x

Market Fish
smoked head boil up, cauliflower, carrot, watercress 36.0 (NGA)

300g Sirloin
café de Paris butter, rosemary fries 45.0 (NGA)

Pork Belly Salad
kimchi, pickled red onion, almond, baby spinach 32.0 (NGA)

Beer Battered Fish & Chips
slaw, tartare sauce 28.0

Lula's Gnocchi
kūmara, walnut, sage burnt butter sauce, parmesan 32.0 (V)

Miso Pumpkin
braised lentils, tempura mushroom, black garlic 32.0 (VG/NGA)

BURGERS

x x

Served with fries & aioli
NGA bun available +3.5

Wagyu Cheeseburger
bacon jam, lettuce, aioli, pickles, brioche bun 31.0 (NGO)

Fried Chicken Burger
gochujang glaze, slaw, pickles, brioche bun 28.0

Lula's Plant-based Burger
cheese, caramelised onions, lettuce, aioli, chilli jam 28.0 (VGO/NGO)

SIDES

x x

Fries
rosemary salt, roast garlic aioli 13.0 (NGA)

Potato Skins
caramelised onion Kiwi dip, fried shallots 15.5 (NGA)

Grilled Cabbage Heart
café de Paris butter 13.0 (NGA)

Side Green Salad
house dressing 13.0 (NGA)



TREATS

x x

Chocolate Delice
miso caramel, Weetbix crumb, Black Doris plum ice cream 13.0 (V/NGA)

Lula's Sticky Toffee Pudding
toffee sauce, vanilla ice cream 12.0 (V)

Coconut Tapioca
apple & blackberry, candied walnut 12.0 (VG/NGA)

HAND STRETCHED



PIZZA

x x

Cheese & Tomato
mozzarella, cherry tomatoes, basil 26.0 (VGO)

Prosciutto
hot honey, goat cheese 28.0 (NGO)

Chicken & Mushroom
bechamel base, green harissa 28.0 (NGO)

Chilli Prawn
coriander yoghurt, crispy capers 28.0

Roast Kūmara
cavolo nero, truffle 26.0 (NGO/VGO)

x x

Vegan cheese available
No gluten added
pizza base
available (+3.0)



G+Ts

x x

ELIXIR #34
Beefeater Pink gin, Schweppes Indian tonic, mint, dried raspberry 17.0

ELIXIR #45
Scapegrace Black gin, Schweppes Indian tonic, blackberry shrub, dehydrated lemon 17.0

COCKTAILS

x x

Lady Lula
Finlandia vodka, curaçao, blueberry, egg white, lime juice, granny smith apple 22.0

Vanilla Bloom
Absolut Vanilia vodka, cranberry juice, lime juice, pineapple juice, passionfruit purée 20.0

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Sign up for free at starsocial.nz or download the Star Social rewards app.

*Star Social Rewards terms apply

(V) vegetarian | (VG) vegan | (VGO) vegan optional | (NGA) no gluten added | (NGO) no gluten optional

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+2% surcharge on all credit card and contactless payments.

The Lula INN

WEEKENDS

XX

BRUNCH

Pulled Pork Benedict
ciabatta, poached eggs, chive
hollandaise, fried shallots 23.5
(NGO)

Hot Smoked Salmon
sesame bagel, herb cream cheese,
crispy capers 24.0 (NGO)

Braised Lamb Shoulder
mint chimichurri, potato hash,
mushroom ketchup 22.0 (NGA)

Spiced Tomato Cassoulet
green chilli harissa, tofu, toasted
ciabatta 22.0 (VG/NGO)

Spiced French Toast
vanilla mascarpone, walnut, bacon
jam, maple syrup 22.5

BAR SNACKS

Buttermilk Fried Chicken
gochujang glaze, pickles 23.0

Salt & Horopito Squid
lemon aioli 22.0

Tempura Cauliflower
nam jim 19.0 (NGO)

Potato Skins
caramelised onion Kiwi dip, fried
shallots 15.5 (NGA)

Beer Battered Fish & Chips
slaw, tartare sauce 28.0

Fried Chicken Burger
gochujang glaze, slaw, pickles,
brioche bun, fries & aioli 28.0
(NGA bun available +3.5)

ADD

Hollandaise 3.0
Egg or no-gluten bread 3.5
Bacon 6.0
Fries, aioli 13.0



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Lula's BOTTOMLESS X BRUNCH X 2-HOUR PACKAGE

\$59.0
x PP x

Your choice of one of the below per person:

Pulled Pork Benedict ciabatta, poached eggs,
chive hollandaise, fried shallots (NGO)

Hot Smoked Salmon sesame bagel,
herb cream cheese, crispy capers (NGO)

Braised Lamb Shoulder mint chimichurri,
potato hash, mushroom ketchup (NGA)

Spiced Tomato Cassoulet green chilli harissa,
tofu, toasted ciabatta (VG/NGO)

Spiced French Toast vanilla mascarpone,
walnut, bacon jam, maple syrup

Add:

Hollandaise 3.0 | Egg or No Gluten Added Bread 3.5 |
Bacon 6.0 | Fries, aioli 13.0

x - BOTTOMLESS - x

Prosecco x Mimosa x Bloody Mary

Paradise Mocktail: pineapple, ginger & apple juice

Lula's Brunch Specials

Espresso Martini 15.0

4x Heineken or Heineken 0.0% bucket 28.0

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x MAINS x

Buttermilk Fried Chicken
fries, coleslaw 16.0

Fish & Chips
coleslaw, tartare sauce 16.0

Beef Burger
tomato sauce, lettuce, tomato, cheese,
fries 16.5 (NGO)

Margherita Pizza
mozzarella, tomato, basil 14.5 (V/VGO)

x DESSERT x

Chocolate Brownie
ice cream, chocolate sauce 8.0 (V/NGA)

Ice Cream Sundae
8.0 (V/NGA)

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(NGA) no gluten added | (NGO) no gluten optional

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The LULA INN

WINE

CHAMPAGNE

	FLUTE	BTL
Moët & Chandon Impérial <i>France</i>	22.0	110.0
Moët & Chandon Rosé Impérial <i>France</i>		135.0
Veuve Clicquot Yellow Label Brut Cuvée <i>France</i>		130.0
Veuve Clicquot Rosé NV <i>France</i>		145.0

SPARKLING

	REG	BTL
Cloudy Bay Pelorus Brut <i>New Zealand</i>	17.0	75.0
Cloudy Bay Pelorus Rosé <i>New Zealand</i>	18.0	79.0
Da Luca Prosecco <i>Italy</i>	14.0	55.0

ROSÉ

	REG	LRG	BTL
Four Bandits <i>East Coast</i>	12.5	19.0	60.0
Kim Crawford <i>Hawke's Bay</i>	13.0	20.0	62.0
Tohu Manaaki <i>Nelson</i>	14.0	22.0	64.0
Chapoutier Pays d'Oc <i>France</i>	15.0	23.0	68.0

SAUVIGNON BLANC

Four Bandits <i>Marlborough</i>	12.5	19.0	60.0
Kim Crawford <i>Marlborough</i>	13.0	20.0	62.0
The Hidden Sea <i>Australia</i>	15.0	23.0	68.0
Jules Taylor <i>Marlborough</i>	16.0	26.0	75.0

CHARDONNAY

Four Bandits <i>Hawke's Bay</i>	12.5	19.0	60.0
Kim Crawford <i>Hawke's Bay</i>	13.0	20.0	62.0
Grower's Mark <i>Gisborne</i>	14.0	22.0	64.0
22 Bogle Family Vineyards <i>California</i>	16.0	26.0	75.0

PINOT GRIS

Kim Crawford <i>Hawke's Bay</i>	13.0	20.0	62.0
Babydoll <i>Marlborough</i>	13.5	21.0	63.0
Tohu Manaaki <i>Marlborough</i>	14.0	22.0	64.0
Babich Black Label <i>Marlborough</i>	15.0	23.0	68.0

PINOT NOIR

	REG	LRG	BTL
Kim Crawford <i>New Zealand</i>	13.0	20.0	62.0
Babydoll <i>Central Otago</i>	15.0	23.0	68.0
Luna <i>Marlborough</i>	16.0	26.0	75.0

OTHER REDS

Four Bandits Merlot <i>Hawke's Bay</i>	12.5	19.0	60.0
Kim Crawford <i>McLaren Vale</i>	13.0	20.0	62.0
Château Jalousie Beaulieu Bordeaux Supérieur <i>Bordeaux</i>	15.0	23.0	68.0
21 Bogle Family Vineyards Old Vine Zinfandel <i>California</i>			89.0

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ZERO-ALCOHOL

ALCOHOLS

BEER

Heineken 0.0%

ZERO-ALCOHOL COCKTAILS 16.0

Lyre's 0% Classic Margarita

Lyre's agave blanco, Lyre's orange sec, sugar syrup, lime

Lyre's 0% Mojito

Lyre's spiced cane spirit, lime, sugar syrup, soda water, mint

Lyre's 0% El Diablo

Lyre's agave blanco, raspberry syrup, ginger beer, lime

Lyre's 0% Bramble

Lyre's London dry, raspberry syrup, sugar syrup, lemon

BEER, CIDER & RTD'S

DRAUGHT

Heineken

Heineken Silver Low Carb

Export Gold

Tiger Crystal Ultra Low Carb

Tiger

Monteith's

Golden Light

Phoenix IPA

Tight Lines Pale Ale

Wayfarer Pilsner

Ginger Beer

Tuatara

Regenerate Hoppy Pilsner

Hazy Pale Ale

Adapt APA

Raspberry Wheat

CIDER

Monteith's Crushed Apple

Rekorderlig 500ml

Forest Berry, Watermelon & Strawberry

XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX

REFRESHMENTS

Coca-Cola

Coca-Cola Zero Sugar 6.0

SCHWEPPE

ginger beer, ginger ale,

lemonade, tonic 6.0

soda 4.0

lemon, lime & bitters 7.0

RED BULL 7.0

Energy Drink

Sugarfree

Red Edition -Watermelon

KERI JUICES 7.0

apple, pineapple, orange,

cranberry, tomato

BOTTLED

Heineken

Heineken 0.0%

Export 33

Export Citrus 2.0%

Tiger Crystal

Ultra Low Carb

Tiger

Sol

Monteith's

Sounds Hazy Pale Ale

Golden Light

Black

RTDS

Odd Company Range

Ask our team about our flavours

Tui

Blackcurrant & Vodka

Passionfruit & Vodka



The **Lula** INN

**LULA
LOVES
xx A xx
G&T**

ELIXIR #16

Hayman's Sloe,
Schweppes Indian tonic,
orange wheel 17.0

ELIXIR #34

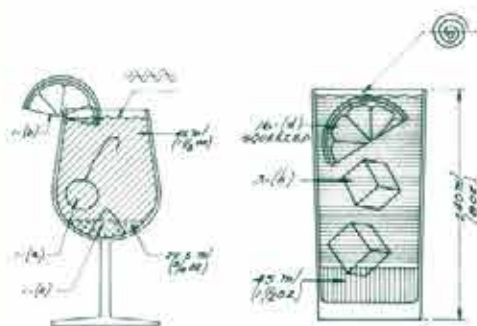
Beefeater Pink gin,
Schweppes Indian tonic, mint,
dried raspberry 17.0

ELIXIR #45

Scapegrace Black gin, Schweppes
Indian tonic, blackberry shrub,
dehydrated lemon 17.0

ELIXIR #46

Ginato gin, Fever-Tree
Elderflower tonic,
dehydrated orange 17.0



GIN

The world of gin is at your fingertips, boasting over 100 ever-changing gins.

SOUTH PACIFIC New Zealand

Albertine, Black Robin, Broken Heart, Dancing Sands Dry, Dancing Sands Sun-Kissed, Dr Beak, Juno, Lighthouse, Little Biddy Hazy, Poppies, Roots Dry, Rogue Society, Scapegrace, Scapegrace Black, Scapegrace Blood Orange, Scapegrace Gold, Scapegrace Late Harvest, Strange Nature, White Sheep

Australia

Bathub, Blind Tiger Co, Manly Spirits Dry, Melbourne Gin Co, Never Never, Prohibition Original

EUROPE

Netherlands

Bobby's, Rutte Celery, Rutte Dry, Rutte Old Simon, Rutte Sloe, Skully Smooth Wasabi

Italy

Acqueverdi, Engine, Malfy Amarena, Malfy Originale, Malfy Limone, Malfy Rosa, Gin Mare, Ginato Pinot Grigio

Germany

Monkey 47 Schwarzwald Dry, Monkey 47 Schwarzwald Sloe, Schloss

Spain

Le Tribute

France

Christian Drouin, Citadelle, Gabriel Boudier Saffron

Belgium

Filliers Tribute Dry, Copperhead

THE AMERICAS

North America

Dorothy Parker, Pacific USA, Ungava, Empress 1908

South America

Amuerte Black, Canaima Small Batch

UNITED KINGDOM

England

Beefeater Crown Jewel, Beefeater Pink, Bombay Sapphire, Boodles, Caorunn, City of London, Fords London Dry, Gin in a Tin Lemon, Gin in a Tin Orange, Gin in a Tin Pomegranate, Half Hitch, Hayman's Exotic Citrus, Hayman's London Dry, Hayman's Old Tom, Hayman's Peach and Rose, Hayman's Navy Strength, Hayman's Sloe Gin, Sipsmith London Cup, Sipsmith VJOP, Mombasa, Tanqueray, Tanqueray No. Ten

Scotland

The Botanist, Edinburgh Classic, Edinburgh Rhubarb, Edinburgh Gin Navy Strength Cannonball, Hendrick's, Hendrick's Luna, Hendrick's Midsummer Solstice, Lind & Lime, Pickering's 1947, Rock & Rose, Tobermory

Other

Martin Miller's | England-Iceland
Method and Madness | Ireland
Glendalough Botanical | Ireland

ASIA

Japan

Kyoto Ki No Bi Dry, Kyoto Ki No Bi Tea, Ukiyo Yuzu Citrus, Roku, Etsu

India

Stranger & Sons, Hapusa Himalayan Dry, Amrut Nilgiris Indian Dry, Jaisalmer Indian

Other

Kavalan | Taiwan
Peddler's Shanghai | China

TONIC WATERS

SCHWEPPE

CUCUMBER

A quintessential slice of thirst-quenching perfection.

Pair with: dry, floral gins & fruity spirits, or simply savour over ice.

INDIAN

Born over 145 years ago in 1870, Schweppes Indian Tonic Water is created using carefully selected lemons and oranges, which are gently peeled, steeped and cold pressed to release their oils.

Pair with: Citrus-driven & London Dry gins, along with a range of spirits.

FEVER-TREE

AROMATIC

A blend of the gentle bitterness of South American angostura bark and aromatic botanicals, such as cardamom, pimento berry and ginger.

Pair with: A range of fruity, refreshing, herbal & unique gins.

ELDERFLOWER

A blend of the essential oils from handpicked English elderflowers and quinine of the highest quality from the 'fever trees' of the Democratic Republic of the Congo.

Pair with: Heavy botanical, citrus-driven & navy strength gins.

PINK GRAPEFRUIT SODA

An impressive upfront burst of fresh grapefruit carefully balanced with soft pink grapefruit floral notes.

Pair with: Traditional London Dry gins & citrus-forward spirits.

COCKTAILS

Treat your taste buds to an exploration of Lula's finest cocktails.

LADY LULA

Finlandia Vodka, curacao, blueberry, egg white, lime juice, granny smith apple 22.0

VANILLA BLOOM

Absolut Vanilia vodka, cranberry juice, lime juice, pineapple juice, passionfruit purée 20.0

TIKI ONE

Havana 7yr, orange juice, guava juice, pineapple juice, passionfruit purée 22.0

FROZEN ELIXIR

Scapegrace gin, lemon juice, strawberry purée, Four Bandits rosé, soda 20.0

GOLDY LOCKS

Scapegrace gin, pineapple purée, apple juice, cucumber tonic 20.0

LULA SOUR

Amaretto liqueur, Early Times bourbon, lemon juice, egg white, sugar syrup 20.0

ESPRESSO MARTINI

Finlandia vodka, Kahlúa, espresso, sugar syrup 22.0

MARGARITA

El Jimador Reposado tequila, De Kuyper triple Sec, agave syrup, lime juice 20.0

THE SHOW STOPPER

Let our bar gurus offer their last creation 22.0

XXXXXX ZERO-ALCOHOL 16.0 XXXXXX

Lyre's Classic Margarita

Lyre's agave blanco, Lyre's orange sec, sugar syrup, lime

Lyre's El Diablo

Lyre's agave blanco, raspberry syrup, ginger beer, lime

Lyre's Mojito

Lyre's spiced cane spirit, lime, sugar syrup, soda water, mint

Lyre's Bramble

Lyre's London dry, raspberry syrup, sugar syrup, lemon

