

MEN'S U

SMALL

x x

Market Fresh Oysters

½ doz. green tomato vinaigrette, lemon 25.0 (NGA)

Charcoal Kūmara Bun

pull apart loaf, garlic & kawakawa butter, green chilli cheese fondue 12.0

Ika Mata

raw market fish, coconut & lime, ink cracker 24.0 (NGA)

Lula's Lamb Sando

pressed lamb shoulder, mint chimichurri, Māori fry bread, kūmara chips 23.0 (NGO)

Prawn Steam Bun

mango mojito salsa, fried curry leaves, mayo, prawn popcorn (2) 23.0

Paua Donut

paua fritter, watermelon rind pickle, lemon mayo (2) 24.0

Lula's Island Cauliflower

tamarind mayo, macadamia granola, curry leaves 24.0 (V)

Hot Honey Fried Chicken

seaweed togaroshi, pickled green pawpaw & herb slaw 23.0

Salt & Horopito Pepper Squid

black garlic & ink aioli 23.0

Tiki Taco Cones

Tuna tartare, sesame, avocado, finger lime (2) 14.0

Beetroot tartare, raspberry, coconut & goat cheese mousse, spiced macadamia (2) 14.0 (V)

OR two of each for 25.0

LARGE

x x

Big Kahuna Burger

beef patty, smoked cheese, grilled pineapple, bacon, chipotle aioli, chips with a bacon pineapple & jalapeño donut 35.0

Island Burger

plant-based patty, goat cheese mousse, kūmara hash, pickled green pawpaw & herb slaw, aioli, chips 30.0 (VGO/NGO)

Tamarind & Rum BBQ Monkfish

island garlic greens, mango salsa, seaweed 37.0 (NGA)

Turf n Surf

beef sirloin, wakame jam, prawn popcorn, jus, potato terrine 45.0 (NGO)

Sea Dog

prawn & snapper hot dog, soft baguette, sweet chilli jam, coriander, prawn popcorn, lemon aioli 30.0

Huli Huli Glazed ½ Chicken

mac 'n' cheese croquettes, herb slaw, macadamia granola 39.0

Black Sesame Tofu Poke Bowl

avocado, tomato, pickled cucumber, wakame, coconut rice 32.0 (VG/NGA)

EXPLORER PLATTER

Selection of Lula's favourites

Lula's lamb sando, Lula island cauliflower, hot honey fried chicken, salt & horopito pepper squid, ika mata & crackers 85.0

KALUA PORK SLIDER BRICK

tamarind & rum BBQ sauce, slaw & aioli (10) 65.0

SIDES

x x

Lula's Fries

island salt, aioli 14.0 (VGO/NGA)

Taro & Kūmara Nacho Chips

coconut & goat cheese mousse, jalapeño salsa 20.0 (VGO/NGA)

Watermelon & Macadamia Granola

watercress, coconut labneh, watermelon vinaigrette 20.0 (VG/NGA)

Miso Grilled Broccolini

pickled seaweed, taro crisps 20.0 (VG/NGA)



TREATS

x x

White Chocolate & Raspberry Fish

8.0 (NGA)

Haupia

coconut pastry, summer fruit, brandy snap, whipped coconut 15.0 (VG)

Ice Cream Donuts

hokey pokey ice cream, jalapeño caramel, watermelon, mint 14.0

Hula Monkey

roasted banana, pineapple caramel, rum, vanilla ice cream 16.0 (NGA)



PIZZA

x x

Parehe

mozzarella, tomato, kawakawa 28.0

Maui Classic

ham, roasted pineapple, mozzarella, bacon & coconut crumb 29.0

BBQ Luau Lamb

slow cooked lamb, pickled onion, mint yoghurt 30.0

Mango Chicken

huli huli pulled chicken, jalapeño, mango salsa 29.0

Coconut Shrimp

garlic prawns, coconut cream swirl, chilli, coriander 29.0

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

GET REWARDED WITH STAR SOCIAL



Join Star Social, the loyalty programme that rewards you with \$1 back for every \$10 you spend, plus access to exclusive member deals and promotions at any of Star Group's 50+ bars, pubs and restaurants across the North Island.

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

We try our absolute best but our kitchen is not an allergen-free zone, so please chat to our staff if you have any questions. +2% surcharge on all credit card and contactless payments.

The LULA INN
WEEKENDS

X X

BRUNCH

Kalua Pork Benedict

poached eggs, chipotle hollandaise,
ciabatta 23.0 (NGO)

Smoked Salmon

poached eggs, pickled green
pawpaw, coconut & lime
hollandaise, ciabatta 24.0 (NGO)

16-hour Brisket Bagel

fried egg, rocket, tamarind
BBQ sauce 22.0 (NGO)

Coconut Labneh

spiced macadamia granola,
marinated tomatoes, charred bread
24.0 (VG/NGO)

Hummingbird Slice

roasted pineapple, mascarpone,
bacon, spiced syrup 24.0

BAR SNACKS

Lula's Island Cauliflower

tamarind mayo, macadamia
granola, curry leaves 24.0 (V)

Hot Honey Fried Chicken

seaweed togaroshi, pickled green
pawpaw & herb slaw 23.0

Salt & Horopito Pepper Squid

black garlic & ink aioli 23.0

Taro & Kūmara Nacho Chips

coconut & goat cheese mousse,
jalapeño salsa 20.0 (VGO/NGA)

Lula's Lamb Sando

pressed lamb shoulder, mint
chimichurri, Māori fry bread,
kūmara chips 23.0 (NGO)

Sea Dog

prawn & snapper hot dog, soft
baguette, sweet chilli jam, coriander,
prawn popcorn, lemon aioli 30.0

ADD

Hollandaise 4.0
Egg 3.0
No-gluten bread 3.5
Fries, aioli 14.0



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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:

Kalua Pork Benedict poached eggs,
chipotle hollandaise, ciabatta (NGO)

Smoked Salmon poached eggs, pickled green pawpaw,
coconut & lime hollandaise, ciabatta (NGO)

16-hour Brisket Bagel fried egg, rocket,
tamarind BBQ sauce (NGO)

Coconut Labneh spiced macadamia granola,
marinated tomatoes, charred bread (VG/NGO)

Hummingbird Slice roasted pineapple,
mascarpone, bacon, spiced syrup

Add:

Hollandaise 4.0 | Egg 3.0 |
No Gluten Added Bread 3.5 | Fries, aioli 14.0

x - **BOTTOMLESS** - x

Prosecco | Mimosa | Bloody Mary
Paradise Mocktail: pineapple, ginger & apple juice

Lula's Brunch Specials

Espresso Martini **15.0**
4 x Heineken or Heineken 0.0% bucket **28.0**

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x **MAINS** x

Buttermilk Fried Chicken

fries, slaw 16.0

Small Kahuna

cheeseburger, lettuce, tomato sauce,
fries 16.0 (NGO)

Mini Parehe

cheese & tomato pizza 14.0 (v/vgo)

x **DESSERT** x

Chocolate Brownie

vanilla ice cream, chocolate sauce 8.0

Ice Cream Sundae

chocolate **OR** vanilla ice cream,
caramel sauce, popping candy 8.0

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(NGO) no gluten optional

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The LULA INN

WINE

CHAMPAGNE

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

SPARKLING

	REG	BTL
Cloudy Bay Pelorus Brut <i>Marlborough</i>	17.0	75.0
Cloudy Bay Pelorus Rosé <i>Marlborough</i>	17.0	75.0
Da Luca Prosecco <i>Veneto, Italy</i>	15.0	65.0
De Bortoli Prosecco <i>Victoria, Australia</i>	15.0	65.0

ROSÉ

	REG	LRG	BTL
Northrow <i>Hawke's Bay</i>	12.0	18.0	52.0
Kim Crawford <i>Hawke's Bay</i>	13.0	19.0	55.5
Chapoutier <i>France</i>	14.0	20.0	58.5
24 Château Bel Esprit <i>Côtes de Provence</i>			73.5

SAUVIGNON BLANC

	REG	LRG	BTL
Northrow <i>Marlborough</i>	12.0	18.0	52.0
Kim Crawford <i>Marlborough</i>	13.0	19.0	55.5
Allan Scott <i>Marlborough</i>	14.0	20.0	58.5
Jules Taylor <i>Marlborough</i>	17.0	25.0	73.5

CHARDONNAY

	REG	LRG	BTL
Northrow <i>Gisborne</i>	12.0	18.0	52.0
Kim Crawford <i>Hawke's Bay</i>	13.0	19.0	55.5
Grower's Mark Single Vineyard <i>Gisborne</i>	14.5	20.5	60.0
Twenty Acres by Bogle <i>California, USA</i>			79.5

PINOT GRIS

	REG	LRG	BTL
Northrow <i>Gisborne</i>	12.0	18.0	52.0
Kim Crawford <i>Hawke's Bay</i>	13.0	19.0	55.5
Lake Chalice The Nest <i>Marlborough</i>	14.0	20.0	58.5
Devils Staircase <i>Central Otago</i>			67.5

PINOT NOIR

	REG	LRG	BTL
Northrow <i>Marlborough</i>	12.0	18.0	52.0
Kim Crawford <i>New Zealand</i>	13.0	19.0	55.5
Babydoll <i>Central Otago</i>	16.0	23.0	67.5

OTHER REDS

	REG	LRG	BTL
Allan Scott Merlot <i>Hawke's Bay</i>	14.0	20.0	58.5
Esk Valley Artisanal Syrah <i>Hawke's Bay</i>	16.0	23.0	67.5
Knappstein Clare Valley Cabernet Sauvignon <i>Clare Valley, Australia</i>			73.5

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ZERO-ALCOHOL

ALCOHOLS

BEER

Heineken 0.0%

ZERO-ALCOHOL COCKTAILS

Pineapple Margarita 0%
Lyre's agave blanco spirit, pineapple, orange, agave, salted-spiced rim 16.0

Mai Tai 0%
Lyre's dark cane spirit, Lyre's white cane spirit, Lyre's orange sec, orgeat, sugar 18.0

Mojito 0%
Lyre's white cane spirit, lime, sugar, mint 16.0

BEER, CIDER & RTD'S

DRAUGHT

Heineken
Heineken Silver Low Carb
Tiger
Tiger Crystal Ultra Low Carb
Export Gold

Tuatara
Regenerate Hoppy Pilsner
Hazy Pale Ale
Adapt APA
Monteith's Golden Light 2.5%
Wayfarer Pilsner
Driftin' IPA
Hazy Lemonade

CIDER

Monteith's Crushed Apple
Rekorderlig 500ml
Forest Berries
Strawberry & Lime

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REFRESHMENTS

Coca-Cola
Coca-Cola Zero Sugar 7.5

SCHWEPES
Ginger Ale, Ginger Beer, Dry Lemonade, Lemon, Lime & Bitters 7.5
Soda Water 7.5

RED BULL 8.0
Energy Drink
Sugarfree
Coconut Edition Sugarfree

KERI JUICES 8.0
Apple, Pineapple, Orange, Cranberry, Tomato

BOTTLED

Heineken
Heineken 0.0%
Tiger
Tiger Crystal Ultra Low Carb
Sol
Export 33
Export Citrus 2.0%
Monteith's Golden Light 2.5%
Gold Dust Hazy Pale Ale
Black Beer

RTDS

Odd Company Range
Tui
Blackcurrant & Vodka
Passionfruit & Vodka



The **LULA** INN

**LULA
LOVES
x x A x x
G&T**

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ELIXIR #21

Fords Gin, Peach Schnapps,
Fever Tree Elderflower Tonic,
orange wheel 17.0

ELIXIR #34

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

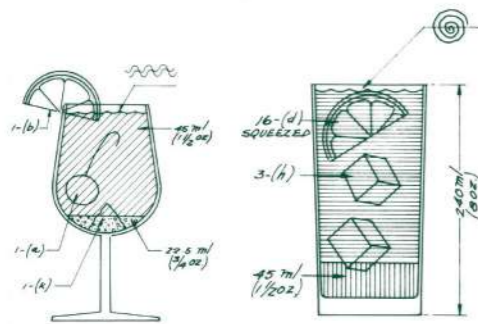
ELIXIR #45

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

ELIXIR #25

Hendricks, Fever Tree
Aromatic Tonic, cucumber,
cracked pepper 17.0

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GIN

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

SOUTH PACIFIC

New Zealand

Black Robin, Dr Beak, Little Biddy Hazy, Poppies, Roots Dry, Rogue Society, Scapegrace, Scapegrace Black, Scapegrace Gold, Scapegrace Late Harvest

Australia

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

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

Germany

Monkey 47 Schwarzwald Dry, Monkey 47 Schwarzwald Sloe, Schloss

Spain

Le Tribute

France

Christian Drouin, Gabriel Boudier Saffron

Belgium

Filliers Tribute Dry, Copperhead

THE AMERICAS

North America

Dorothy Parker, Pacific USA, Ungava

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, 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, 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

Peddler's Shanghai | China

**TONIC
WATERS**

SCHWEPPE

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.

VANILLA BLOOM

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

LADY LULA

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

COCONUT CRUSH

Finlandia vodka, triple sec, pineapple, coconut, soda water, lime 19.0

TROPICAL ISLAND ICED TEA

Beefeater Pink gin, Cazcabel Coconut Tequila, Malibu rum, Kwai Feh Lychee liqueur, passionfruit, sugar, lemon, lemonade 22.0

ESPRESSO MARTINI

vodka, Kahlúa, espresso 22.0

JAMAICAN ME CRAZY

Appleton Estate Signature Blend rum, Chambord, blueberry, lime, sugar, ginger beer 24.0

LULA LŪ'AU

Appleton Estate signature blend rum, orange juice, guava juice, pineapple juice, passionfruit purée 22.0

CLASSIC MARGARITA

El Jimador Reposado Tequila, Triple sec, Agave, Lime Juice 20.0

TIKI MY FANCY

Plantation Pineapple rum, De Kuyper apricot brandy, vanilla, passionfruit, lemon 23.0

SHOWSTOPPER

Let our bar gurus tempt you with their latest creation 24.0

XXXXXX **ZERO-ALCOHOL** XXXXXX

Pineapple Margarita 0%

Lyre's agave blanco spirit, pineapple, orange, agave, salted-spiced rim 16.0

Mai Tai 0%

Lyre's dark cane spirit, Lyre's white cane spirit, Lyre's orange sec, orgeat, sugar 18.0

Mojito 0%

Lyre's white cane spirit, lime, sugar, mint 16.0

