LULA'S MENU

SMALL

x x

Raw Market Oysters
1/2 doz, green tomato vinaigrette, lemon 26.0 (NGA)

Charcoal Kūmara Bun
pull apart bun, garlic & kawakawa butter, green chilli cheese fondue 13.0

Ika Mata
raw market fish, cucumber, coconut & lime, squid ink cracker 25.0 (NGA)

Lula's Lamb Sando
pressed lamb shoulder, mint chimichurri, Māori fry bread, kūmara chips 24.0 (NGO)

Mussel Fritter Donuts
turmeric mussel fritter, lemon aioli, pickled chilli (2) 24.0

Lula Island Cauliflower
tamarind mayo, torn buffalo mozzarella, crispy curry leaves 24.0 (NGO)

Hot Honey Fried Chicken
seaweed togaroshi, pickled green pawpaw, herb slaw 24.0

Sticky Squid
chilli glaze, lime aioli 23.0

Tiki Taco Cone
tuna tartare, mango salsa, chilli, 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

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

Island Burger
Impossible patty, roast beetroot, goat cheese & coconut mousse, pickled pawpaw, cos lettuce, vegan aioli, chips 35.0 (VGO/NGO)

Snapper Suruwa
panfried on coconut curry sauce, miso cabbage, bitter leaves, coriander 39.0 (NGA)

300g Sirloin
smashed yams, mushroom ketchup, kūmara crisp, jus 45.0 (NGO)

Huli Huli 1/2 Chicken
mac n cheese fritter, kale & herb slaw, macadamia granola 39.0

Togaroshi Tofu Bowl
roast kumara, beetroot, kimchi miso, wakame, coconut rice 32.0 (VG/NGA)

EXPLORER PLATTER

x x

EXPLORER PLATTER

Selection of Lula's favourites

Lamb sando, Lula island cauliflower, hot honey fried chicken, sticky squid, ika mata & crackers 85.0

x x

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

SIDES

x x

Lula's Fries
island salt, aioli 14.0 (VGO/NGA)

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

Bitter Leaf Salad
coconut labneh, citrus vinaigrette, macadamia granola 20.0 (VG/NGA)

Miso Roast Cabbage
kimchi, black garlic puree, fried shallots 20.0 (VG/NGA)

TREATS

x x

Dark Chocolate Fish
raspberry cream 8.0 (NGA)

Hokey Pokey Donuts
hokey pokey ice cream, jalapeño caramel glaze, salted honeycomb (2) 14.0 (V)

Haupia Bowl
whipped coconut cream, chocolate crumb, blackberry jam, toasted coconut, coconut sorbet 15.0 (VG/NGA)

Hula Monkey
roasted banana, pineapple caramel, rum, vanilla ice cream 20.0 (V) (TO SHARE)

Lula's

HAND STRETCHED

PIZZA

x x

Parehe
mozzarella, tomato, kawakawa 28.0 (V)

Maui Classic
ham, pineapple, mozzarella, coconut & bacon crumb 29.0

Hāngī Pork
pork belly, smoked bacon, roast kūmara, kale 32.0

BBQ Luau Lamb
slow cooked lamb, pickled onion, mozzarella, mint yoghurt swirl 32.0

Mango Chicken
huli huli pulled chicken, jalapeño, mango salsa 29.0

x x

Vegan cheese available

No gluten added pizza base available (+3.0)

DRINKERY FAVOURITES

TAPTAILS

x x

Soju Spritz
Strawberry Soju, Aperol, Lemon, Prosecco, Soda 21.0

Paloma
Tequila, Grapefruit, Lime, Agave, Soda 21.0

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*

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

House Smoked Salmon Benedict
ciabatta, poached eggs, baby spinach, hollandaise, lime & coconut 27.0 (NGO)

16-hour Brisket Bagel
tamarind BBQ sauce, rocket, sesame bagel, fried egg 27.0 (NGO)

Hot Honey Buttermilk Chicken
caramelised brioche, coconut, pickled pawpaw 27.0

Hāngī Pork Belly
mac n cheese fritter, kale slaw, sweet chilli jam 27.0

Kawakawa Fried Potatoes
smashed yams, spiced tomato sauce, chipotle aioli, poached egg 27.0 (VGO/NGA)

BAR SNACKS

Raw Market Oysters
1/2 doz, green tomato vinaigrette, lemon 26.0 (NGA)

Lula's Lamb Sando
pressed lamb shoulder, mint chimmichurri, Māori fry bread, kūmara crisps 24.0 (NGO)

Lula Island Cauliflower
tamarind mayo, torn buffalo mozzarella, crispy curry leaves 24.0 (NGO)

Sticky Squid
chilli glaze, lime aioli 23.0

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

(V) vegetarian | (VG) vegan | (VGO) vegan optional | (NGA) no gluten added | (NGO) no gluten optional
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Lula's BOTTOMLESS x BRUNCH x

$65.0 x PP x

2-HOUR PACKAGE

Your choice of one of the below per person:

House Smoked Salmon Benedict *ciabatta, poached eggs, baby spinach, hollandaise, lime & coconut (NGO)*

16-Hour Brisket Bagel *tamarind BBQ sauce, rocket, sesame bagel, fried egg (NGO)*

Hot Honey Buttermilk Chicken *caramelised brioche, coconut, pickled pawpaw*

Hāngī Pork Belly *mac n cheese fritter, kale slaw, sweet chilli jam*

Kawakawa Fried Potatoes *smashed yams, spiced tomato sauce, chipotle aioli, poached egg (VGO/NGA)*

x - Lula's platter upgrade for 2 - x
Replace your meal for $15 each

ciabatta, poached egg & hollandaise, smoked salmon, pork belly, mac & cheese fritter, fried chicken & coconut brioche, fries, aioli, pickles

x - BOTTOMLESS - x

Prosecco | Mimosa | Bloody Mary
Paradise Mocktail: *pineapple, ginger & apple juice*
Pink Passion Mocktail: *strawberry, passionfruit, lime & apple juice*

Lula's Brunch Specials
Espresso Martini ***15.0*** | Margarita ***15.0*** | Export Gold ***8.0***
4 x Heineken or Heineken 0.0% bucket ***28.0***

(VGO) vegan optional | (NGA) no gluten added | (NGO) no gluten optional
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Lula's kids - x -

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*

(V) vegetarian | (VGO) vegan optional | (NGO) no gluten optional

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The Lula Inn

WINE

CHAMPAGNE

	FLUTE	BTL
Moët & Chandon Impérial Brut *France*	22.0	110.0
Moët & Chandon Impérial Rosé *France*		135.0
Veuve Clicquot Yellow Label Brut *France*		130.0
Veuve Clicquot NV Rosé *France*		145.0

SPARKLING

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

ROSÉ

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

SAUVIGNON BLANC

Northrow *Marlborough*	12.0	18.0	52.0
Kim Crawford *Marlborough*	13.0	19.0	55.5
Allan Scott *Marlborough*	14.0	20.0	58.5
Jules Taylor *Marlborough*	17.0	25.0	73.5

CHARDONNAY

Northrow *Gisborne*	12.0	18.0	52.0
Kim Crawford *Hawke's Bay*	13.0	19.0	55.5
Grower's Mark Single Vineyard *Gisborne*	14.5	20.5	60.0
Twenty Acres by Bogle *California,USA*			79.5

PINOT GRIS

Northrow *Gisborne*	12.0	18.0	52.0
Kim Crawford *Hawke's Bay*	13.0	19.0	55.5
Lake Chalice The Nest *Marlborough*	14.0	20.0	58.5
Devils Staircase *Central Otago*			67.5

PINOT NOIR

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

OTHER REDS

Allan Scott Merlot *Hawke's Bay*	14.0	20.0	58.5
Esk Valley Artisanal Syrah *Hawke's Bay*	16.0	23.0	67.5
Knappstein Clare Valley Cabernet Sauvignon *Clare Valley, Australia*			73.5

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

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

REFRESHMENTS

Coca-Cola Zero Sugar 7.5

SCHWEPPES
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

VOYAGE WATER
Sparkling or Still
500ml 7.0 / 1L 11.5

ALL DAY REFRESHERS *12.0*

Paradise pineapple, apple, ginger

Pink Passion plum, passionfruit, strawberry, apple, lime

The Lula Inn

LULA LOVES A 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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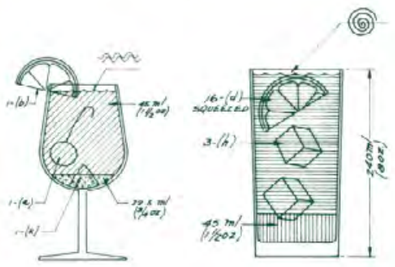

GIN

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
Bathtub, 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

SCHWEPPES

—

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 purèe *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 xxxxx

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

—

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

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