

xx - EATERY - xx

Regional Oysters MP

- **Natural** lemon
- **Tempura** chipotle mayo
- **Kilpatrick**

10

Southland Cheese Rolls pickled shallots

Flat Bread whipped pumpkin, carrot top chimichurri

Three Prawn Dumplings ponzu soy & sambal dipping sauce

Baked Pepita Seed & Parmesan Courgette Fingers chipotle mayo

Cos Lettuce Heart caper vinaigrette, shaved cured egg

Bao Bun Singles tofu **OR** pork belly, forbidden sauce

Fat Chips ketchup

15

Duck Profiteroles remoulade, pâté

Fish Fingers dill mayonnaise

Smoked Chicken Wings miso, black garlic

Smoked Fish Lettuce Cups herb crème fraîche, chives

Calamari wasabi mayo, ginger salad

Cauliflower Cheese Balls parmesan, aioli

Loaded Fries goat's curd, coconut, fried shallots, jus

20

Beer Battered Fish & Chips dill mayo, lemon, parsley

Mussels coconut & turmeric broth, bread

Ancient Grains avocado, beetroot & pumpkin salad

Cheeseburger Lula's burger sauce, pickles

Raw Fish Kokoda soybeans, avocado, radish, crackers

Fried Coconut Chicken Sandwich miti coconut sauce, slaw

Lamb Ribs carrot top chimichurri, lemon

ADD fat chips 5.0

PIZZA

Pepperoni mozzarella, parmesan, baby cress
regular 19.0 / large 24.0

Margherita cherry tomato, mozzarella, basil
regular 18.0 / large 22.0

Chicken bacon, mozzarella, crispy kale, shallot rings
regular 19.0 / large 23.0

Vegetarian kumara, goats' cheese, honey, hazelnut
regular 18.0 / large 23.0

Chorizo capsicum, capers, shallot rings, basil
regular 19.0 / large 24.0

Four Cheese gruyere, blue, mozzarella, parmesan
regular 19.0 / large 24.0

Chilli Pork pulled pork, jalapeños, onions, chilli, more chilli
regular 19.0 / large 24.0

A BIT FANCY

Burrata mint, courgette ribbons, orange, pomegranate 23.5

Chicken buckwheat noodle salad, kumara, cabbage, sesame 24.5

Market Fish hazelnut crust, broccolini, butter wine sauce, heritage carrots 33.5

Supersized Pork Schnitzel kohlrabi super slaw, lemon dressing, sesame 28.0

Twice Cooked Lamb Flank eggplant, sauce vierge, whipped goat's cheese 34.9

Wood Fired Grass-Fed NZ Beef horseradish crème fraîche, asparagus, hand cuts

- **250g Awhi Farms sirloin** 38.0
- **450g Blackstar rib eye on the bone** 55.0

Seared Tuna tomato, olives, beans, herb sauce 32.5

Mushroom Pansoti garden vegetables, watercress 28.5

14

Citrus & Black Sesame Bombe Alaska

Spiced Crème Brûlée biscotti, poached pear

Strawberry Shortcake white chocolate, ice cream

Tempered Chocolate coffee mousse, sable, passionfruit

Welcome
to the
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BRUNCH

Coconut & Cranberry Muesli yoghurt, raspberry 14.9

Pancakes blueberries, banana, maple, white chocolate cream 20.5

Cured Salmon Potato Hash poached eggs, horseradish,
beet kraut, watercress 22.0

Bacon Benedict poached eggs, hollandaise, kale, sourdough 22.0

Bacon & Egg Burger mushrooms, hollandaise, ketchup 15.9

ADD Bacon, Salmon 5.0 Mushroom, Potato 4.0 Eggs 3.0

x

LUNCH

10

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Flat Bread whipped pumpkin, carrot top chimichurri

Three Prawn Dumplings ponzu soy & sambal dipping sauce

Baked Pepita Seed & Parmesan Courgette Fingers chipotle mayo

Cos Lettuce Heart caper vinaigrette, shaved cured egg

Bao Bun Singles tofu **OR** pork belly, forbidden sauce

Fat Chips ketchup

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Fish Fingers dill mayonnaise

Smoked Chicken Wings miso, black garlic

Calamari wasabi mayo, ginger salad

Cauliflower Cheese Balls parmesan, aioli

Loaded Fries goat's curd, coconut, fried shallots, jus

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Beer Battered Fish & Chips dill mayo, lemon, parsley

Ancient Grains avocado, beetroot & pumpkin salad

Cheeseburger Lula's burger sauce, pickles

Raw Fish Kokoda soybeans, avocado, radish, crackers

Fried Coconut Chicken Sandwich miti coconut sauce, slaw

Lamb Ribs carrot top chimichurri, lemon

ADD fat chips 5.0

x

SOMETHING FANCY

Burrata mint, courgette ribbons, orange, pomegranate 23.5

Chicken buckwheat noodle salad, kumara, cabbage, sesame 24.5

Supersized Pork Schnitzel kohlrabi super slaw, lemon dressing, sesame 28.0

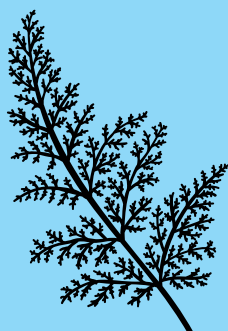
Twice Cooked Lamb Flank eggplant, sauce verge, whipped goat's cheese 34.9

14

Spiced Crème Brûlée biscotti, poached pear

Strawberry Short Cake white chocolate, ice cream

Tempered Chocolate coffee mousse, sable, passionfruit





BOTTOMLESS *Lula's* BRUNCH



2 HOUR PACKAGE

\$47.5pp

Every Saturday and Sunday ~ 9.30am - 1.30pm

Your choice of one of the below per person:

Coconut & Cranberry Muesli yoghurt, raspberry

Pancakes blueberries, banana, maple, white chocolate cream

Cured Salmon Potato Hash poached eggs, horseradish, beet kraut, watercress

Bolognese On Toast thick cut grain toast, gremolata

Bacon Benedict poached eggs, hollandaise, kale, sourdough

Bacon & Egg Burger mushrooms, hollandaise, ketchup

Bottomless

Paradise Mocktail: Pineapple, Ginger & Apple Juice ~
Citrus Boost Soda ~ Prosecco ~ Mimosa ~ Bloody Mary

Add

Tea & Coffee **from 4.0** ~ Gluten Free Bread **3.0**

Bacon, Salmon **5.0** ~ Mushroom, Potato **4.0** ~ Eggs **3.0**

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Lula's Specials

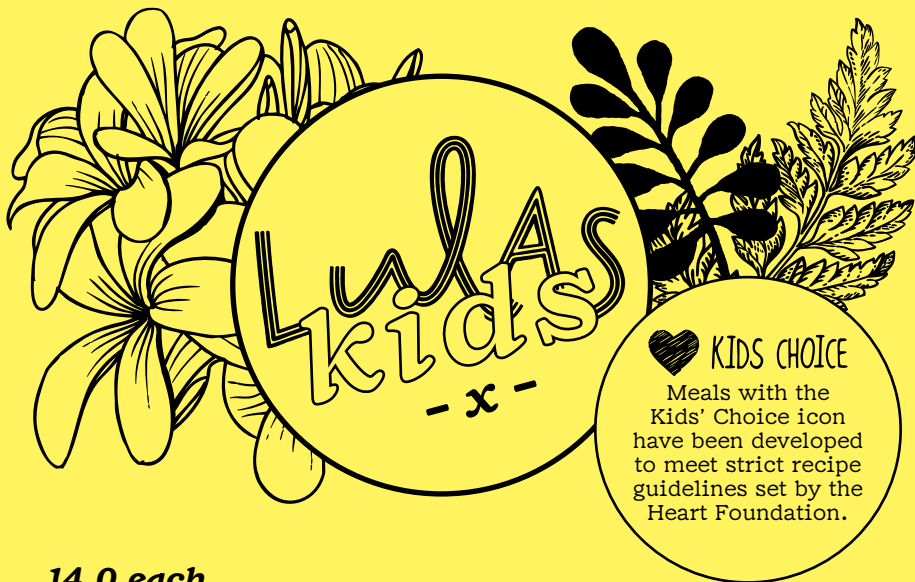
Only available during your Bottomless Brunch booking

Espresso Martini **15.0**

4 x Heineken Bucket **28.0**

Tap Cocktail Of the Day **10.0**

Vegetarian, Vegan, Dairy Free & Gluten Free available on request



14.0 each

Homemade fish fingers & chips

Cheeseburger & chips

Chicken & soba noodle salad ♥

Lamb ribs with courgette ribbons & orange salad ♥

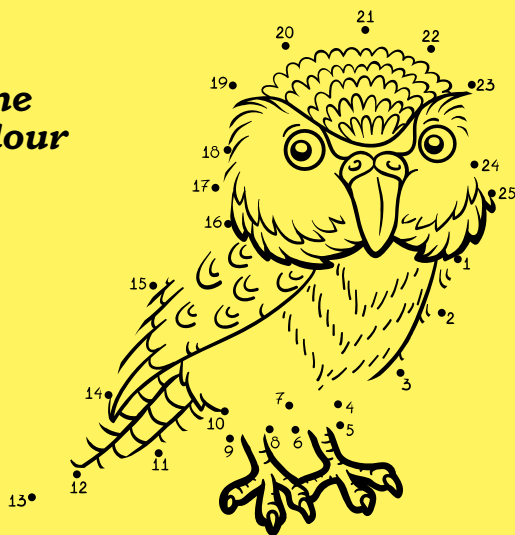
Roasted chicken with kumara & greens ♥

Cheesy balls & courgette fingers

Pizza with tomato mozzarella & ham

- x -
**Connect the
dots and colour
me in!**

**What kind of
bird am I?**



Colour by numbers

- | | |
|-----------------|----------------|
| 1 - Light Blue | 5 - Dark Blue |
| 2 - Yellow | 6 - Dark Green |
| 3 - Light Green | 7 - Beige |
| 4 - Brown | 8 - Grey |

LULA'S COCKTAILS

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

Lula loves shrubs — an intriguing syrup made from the preservation of natural fruit, that combines the sweetness of sugar and the contrast of vinegar.

To spot a shrub cocktail, look out for this  and let the good times keep-on-keeping-on.

LADY LULA 18.0

The unassuming style of Finlandia Vodka, Dry Curacao, blueberry, lime and Granny Smith apple*

Sweet & Fresh | Anytime pick-me-up

THE MISTRESS 17.0

A sultry blend of Mount Gay Eclipse Rum, fresh plum and lime

Sour & Strong | Anytime pick-me-up

VANILLA BLOOM 17.0

Absolut Vanilia meets the fresh and flirty combination of pineapple, cranberry, lime and passionfruit

Sweet & Fresh | Anytime pick-me-up

HOMEGROWN PARADISE 18.0

A beautiful collision of Beefeater Gin, strawberry, lemon and pink peppercorn

Sweet & Sour | All day refresher

GOLDEN IVY 18.0

An exotic twist of Lula's house-made Spiced Rum, passionfruit and lime

Sour & Strong | All day refresher

THE PINK LADY 18.0

A romantic twist on a bygone classic combining Beefeater London Pink Gin, Triple Sec, lemon and freeze-dried raspberry*

Sweet & Sour | All day refresher

TIKI TIME 17.0

A slice of paradise awaits with Mount Gay Eclipse Silver Rum, coconut liqueur and coconut

Sweet & Sour | Sundowner

TWISTED SOUR 17.0

Lula's tribute to a well-known classic, combining Jameson's Irish Whisky, Cointreau, house-made rosé syrup and lemon*

Sour & Strong | Sundowner

CURIOUS HEART 18.0

The gritty sophistication of Scapegrace Dry Gin, pear, lemongrass, cinnamon and demerara sugar

Sweet & Strong | Sundowner

ROSALEE FLING 17.0

Beefeater Gin meets the fresh fusion of lemon, rosemary, raspberry and soda

Sweet & Fresh | All day refresher

SHOWSTOPPER 18.0

Let our bar gurus show off their latest creation

Live-a-little

**PREFER TO TRUST YOUR INSTINCTS?
THE CLASSICS ARE ALWAYS AVAILABLE
— just ask x**

*Like many famous cocktails, I contain egg-white.

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LULA'S G-&-TS

IMPERIAL ELIXIR # 37 12.0

Beefeater London Pink, Burma, mint, fresh strawberries

IMPERIAL ELIXIR # 36 16.0

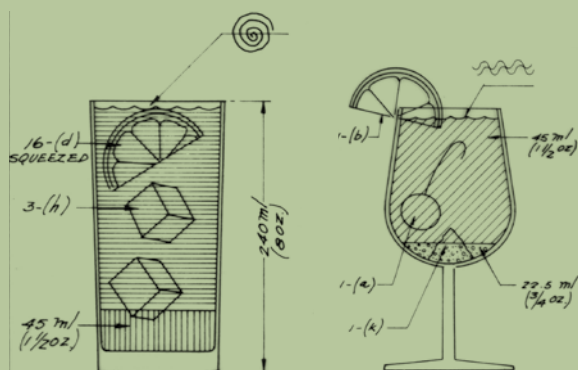
Four Pillars Bloody Shiraz, Burma, orange

IMPERIAL ELIXIR # 21 18.0

Four Pillars Navy Strength, Royal Botanic, candied lemon

GIN & TONIC TABLE SERVING KIT 59.0

Includes 200mL bottle of Scapegrace Gin, 4 x East Imperial Tonic + garnishes



THE WINE LIST

CHAMPAGNE

				FLUTE	BTL
G.H. Mumm Cordon Rouge	Reims			20.0	99.0
Perrier-Jouët Grand Brut	Epernay				120.0
Veuve Clicquot Yellow Label	Reims				135.0
Perrier-Jouët Blason Rosé	Epernay				195.0
Perrier-Jouët Belle Epoque	Epernay				390.0

SPARKLING

Brancott Estate Brut Cuvee	Marlborough			9.0	40.0
Da Luca Prosecco	Italy			9.5	45.0
Deutz Prestige Cuvee	Marlborough			14.0	70.0

ON TAP

		REG	LGE	1/2 LTR	1 LTR
Lula's Sauvignon Blanc	New Zealand	9.0	15.0	29.0	54.0
Lula's Pinot Gris	New Zealand	9.0	15.0	29.0	54.0
Lula's Rosé	New Zealand	9.0	15.0	29.0	54.0

ROSÉ

		REG	LGE	BTL
Misty Cove Estate	Marlborough	10.5	17.5	52.0
Matawhero Single Vineyard	Gisborne	12.0	19.0	56.5
Le Poussin	France	12.5	19.5	58.0
Church Road Gwen	Hawke's Bay	15.0	22.0	65.0

SAUVIGNON BLANC

The Grayling	Marlborough	10.0	16.0	48.0
Good Company	Marlborough	10.5	17.5	52.0
Misty Cove Estate	Marlborough	10.5	17.5	52.0
Triplebank	Marlborough	12.0	19.0	56.5
Opawa	Marlborough	12.5	19.5	58.0

CHARDONNAY

Straw Island	New Zealand	9.0	15.0	45.0
Square Mile	East Coast	10.0	16.0	48.0
Kumeu Village	Kumeu	11.0	18.0	53.0
Esk Valley Estate	Hawke's Bay	11.5	18.5	55.0
The Raptor	Malborough	13.0	20.0	59.5
Aronui	Nelson	13.5	20.5	61.0
Bogle	California			62.0
Crossroads Winemakers Collection	Hawke's Bay			75.0

PINOT GRIS

The Grayling	East Coast	10.0	16.0	48.0
Duck Hunter	Marlborough	11.5	18.5	55.0
Zephyr	Marlborough	13.0	20.0	59.5
Chard Farm	Central Otago	13.5	20.5	61.0

AROMATICS

Stonyridge Fallen Angel Riesling	Marlborough	12.0	19.0	56.5
Charles Smith Kung Fu Girl Riesling	Washington State	13.5	20.5	61.0
Yealands Single Vineyard PGR	Awatere Valley	13.5	20.5	61.0

PINOT NOIR

Stoneleigh Latitude	Marlborough	11.5	18.5	55.0
Misty Cove Estate	Marlborough	12.0	19.0	56.5
Madam Sass	Central Otago	15.0	22.0	65.5
Letter Series T	Marlborough	15.5	23.5	70.0
Rua	Central Otago	15.5	23.5	70.0
Lake Hayes	Central Otago	16.0	24.5	73.0
Rockburn	Central Otago			120.0

Mills Reef Estate Syrah
Grant Burge Miamba Shiraz
Te Mata Estate Vineyards Syrah

	REG	LGE	BTL
<i>Hawke's Bay</i>	11.5	18.5	55.0
<i>Barossa Valley</i>	12.5	19.5	58.0
<i>Hawke's Bay</i>	13.0	20.0	59.5

I Am George Cabernet Merlot
Matawhero Church House Malbec
Church Road McDonald Series Marzemino

Limestone Coast	12.5	19.5	58.0
Gisborne	12.5	19.5	58.0
Hawke's Bay			80.0

Straw Island Merlot
 Brookfields Burnfoot Merlot
 Craggy Range Te Kahu Merlot Cabernet
 Babich The Patriarch Merlot Cabernet

<i>New Zealand</i>	9.0	15.0	45.0
<i>Hawke's Bay</i>	10.5	17.5	52.0
<i>Gimblett Gravels</i>	15.5	23.5	70.0
<i>Hawke's Bay</i>			80.0

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Citrus Lime and Ginger 2.0%

Velvet Stout

Monteith's Crushed Apple Cider

Raspberry & Lime

[illegible]

Red Bull

Sparkling / Still 1 ltr 11.5