

M E N U

SMALL

x x

Charred Kūmara Focaccia

bone marrow & marmite butter 13.5 (VGO)

Market Fish Crudo

green tomato salsa, tomato water, chilli oil 24.5 (NGA)

Venison Tataki

tomato, goat cheese, horopito, potato crisps 24.9 (NGA) Fiordland venison - known in Aotearoa as Wapiti. Brought to you by our friends at WithWild.

Lamb Sando

pressed lamb shoulder, Māori fry bread, mint chimichurri, capers, aioli 23.5

Paua, Pork & Fennel Scotch Egg

lemon, caper mayo 22.5

Charred Octopus

apple caramel, pickled fennel, apple slaw 24.0

Lula's Buttermilk Fried Chicken

fermented red pepper sauce, pickles 23.0

Cauliflower Popcorn

miso butter, parsley 19.5 (VGO/NGO)

Salt & Horopito Squid

preserved lemon aioli 21.9

Heritage Beetroot Tartare

avocado & wasabi purée, raspberry vinaigrette, sunflower seed cracker 22.0 (VG/NGA)



EXPLORER PLATTER

Selection of Lula's favourites

Lula's buttermilk fried chicken, salt & horopito squid, cauliflower popcorn, lamb sando, heritage beetroot tartare 85.0

LARGE

x x

Market Fish

miso butter sauce, seaweed, grilled broccolini 36.0 (NGA)

Lula's Kūmara Gnocchi

wakame jam, caramelised chicory, pickled daikon 29.0 (V)

Pork Belly Salad

kimchi, pickled red onion, almond, baby spinach, coriander 34.5 (NGA)

Beer-Battered Fish & Chips

slaw, tartare sauce 28.5

Miso Roasted Courgette

pea & basil purée, spiced tofu, green chilli harissa 30.0 (VG/NGA)

250gm Scotch Fillet

house fries, rocket, parmesan, jus 44.0 (NGA)

Classic Caesar Salad

cos, Mānuka smoked bacon, anchovy dressing, croutons 28.0 (NGA)

BURGERS

x x

Served with fries & aioli
NGA bun available

Wagyu Cheeseburger

bacon aioli, lettuce, pickles, brioche bun 30.9

Fried Chicken Burger

gochujang glaze, slaw, pickles, brioche bun 28.9

Lula's Plant-Based Burger

beetroot relish, aioli, lettuce, vegan brioche bun 28.0 (VG)

SIDES

x x

Fries

Lula's seasoning, aioli 12.0 (VGO/NGA)

Lula's Potato Skins

parmesan, truffle 14.9 (VGO/NGA)

Green Salad

sunflower granola 13.0 (VG/NGA)

Roasted Cauliflower

smoked cauliflower purée, romesco, raspberry vinaigrette 15.0 (VGO/NGA)



TREATS

x x

Kūmara Cheesecake

burnt-butter Anzac biscuit, orange mousse 15.0

Māori Fry Bread Donuts

raspberry gel, coffee cream, toffee sauce 14.5 (V)

White Chocolate & Passionfruit Delice

Weetbix crumb, passionfruit sorbet 15.5 (NGA)

HAND STRETCHED



PIZZA

x x

Cheese & Tomato

mozzarella, cherry tomatoes, basil 26.9 (V)

Prosciutto

kūmara, goat's cheese, hot honey 31.0

Anchovies

heritage tomatoes, lovage 27.5

Mānuka Smoked Olives
rosemary potatoes, truffle oil 26.0 (V)

Roast Chicken

béchamel base, charred red peppers, romesco sauce 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
STARSOCIAL



Download the **StarSocial Rewards app** to get \$1 back for every \$10 spent on food & drink, plus access to exclusive offers across StarSocial's 50+ bars, pubs & restaurants*.

Visit starsocial.nz or scan to learn more.

*StarSocial 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

XX

BRUNCH

Smoked Salmon Bagel

cream cheese, chives, preserved
lemon, rocket 23.5 (NGO)

16-Hour Braised Brisket

kūmara hash brown, poached eggs,
herb hollandaise 22.0 (NGA)

Pulled Pork Benedict

ciabatta, poached eggs, chive
hollandaise, fried shallots 23.0 (NGO)

Lula's Banana Bread

Mānuka smoked bacon, miso
caramel popcorn, vanilla
mascarpone 22.0 (V)

Spiced Slow-Roasted Tomatoes

green chilli harissa, tofu, toasted
ciabatta 22.5 (VG/NGO)

BAR SNACKS

Lula's Buttermilk Fried Chicken

fermented red pepper sauce,
pickles 23.0

Salt & Horopito Squid

preserved lemon aioli 21.9

Cauliflower Popcorn

miso butter, parsley 19.5 (VGO/NGO)

Lula's Potato Skins

parmesan, truffle 14.9 (VGO/NGA)

Beer-Battered Fish & Chips

slaw, tartare sauce 28.5

Fried Chicken Burger

gochujang glaze, slaw, pickles,
brioche bun 28.9
(NGA bun available)

ADD

Hollandaise 3.0

Egg or no-gluten bread 3.5

Bacon 6.0

Fries, aioli 12.0



(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.

Lulas **BOTTOMLESS** **x BRUNCH x** 2-HOUR PACKAGE

\$55.0
x PP x

Your choice of one of the below per person:

Smoked Salmon Bagel cream cheese, chives, preserved lemon, rocket (NGO)

16-Hour Braised Brisket kūmara hash brown, poached eggs, herb hollandaise (NGA)

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

Lula's Banana Bread Mānuka smoked bacon, miso caramel popcorn, vanilla mascarpone (V)

Spiced Slow-Roasted Tomatoes green chilli harissa, tofu, toasted ciabatta (VG/NGO)

Add:

Hollandaise 3.0 | Egg or no-gluten bread 3.5 |
Bacon 6.0 | Fries, aioli 12.0

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**

(V) vegetarian | (VG) vegan | (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.



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)

(V) vegetarian | (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.

X X

x x

x x ALCOHOLS x x

BEER, CIDER & RTD'S

REFRESHMENTS

Pink Passion plum,
passionfruit, strawberry,
apple, lime



The **LULA** INN

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



XXXXXXXXXXXXXXXXXXXXXXXXXXXX

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

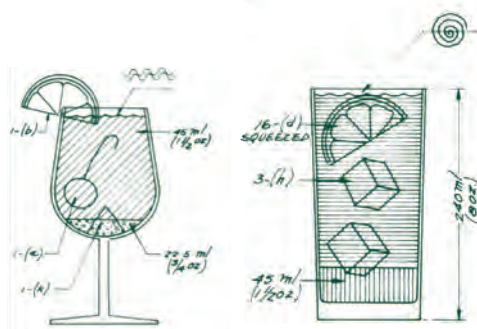
Scapegrace Black gin, Schweppes
Indian tonic, blackberry shrub,
dehydrated lemon 17.0

—

ELIXIR #46

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

XXXXXXXXXXXXXXXXXXXXXXXXXXXX



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

Bathtub, 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, 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

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

