



Summer Breakfast
served till 2pm
coffee, drinks & cabinet food till 4pm

Free-range eggs on toast

Poached or scrambled, on sourdough or multigrain. \$10

Sides	Avocado, spinach, mushrooms, tomatoes, rosti, beans, 2 eggs, sausage or ham. \$5 each	gluten free bread or rosti instead of toast. \$2 extra
	smoked salmon or bacon. \$6 each	hollandaise \$2 toast & jam \$5

Homemade Muesli

Fresh fruit, yogurt toasted nuts & seeds. \$12

House smoked salmon

Summer greens, preserved lemon & chive herb oil, rosti & hollandaise. \$20

Eggs benedict

Ham or bacon sauteed spinach, poached eggs & hollandaise on sourdough. \$17
Or with house smoked salmon. \$4 extra

Corned beef hash

Mustard potatoes, capers, paprika aioli, herbs & poached eggs with sourdough toast. \$19

Huevos motulenos

Refried beans, tomato salsa, poached egg on tortilla with avocado, & jalapenos. \$16
Add chorizo \$3 extra

Coconut French toast

Grilled pineapple, yogurt, summer berries & maple syrup. \$15
Add bacon. \$6 extra

Big veggie breaky

Poached or scrambled eggs on sourdough with veggie sausage, avocado, hand cut potatoes, chilli black beans, mushrooms & spinach. \$21

Big meaty breaky





Poached or scrambled eggs on sourdough with garlic sausages, bacon, roast potatoes, mushrooms & spinach. \$22

Mimosas
Bubbles + oj \$10

Fresh, Seasonal, Handmade Food

We are happy to accommodate food intolerances and dietary needs. Please notify staff when ordering your food of any necessary changes to your meal. Extra costs may apply.

Summer Hours
7 days a week 7:30- 4pm
Kick off your weekends at Hula all summer long! Open Friday nights for Happy hour 5-7pm, tapas and music.

Contact us
 www.hula.co.nz
 hula.whitianga@gmail.com
 www.facebook.com/HulaWhitianga
 [instagram.com/hulawhitianga](https://www.instagram.com/hulawhitianga)



Summer Lunch

served till 2pm

coffee, drinks & cabinet food till 4pm

Smashed avocado on toast

Summer greens, cherry tomatoes, feta, chermoula, lemon olive oil, dukkah. \$16

Add house smoked salmon. \$6 extra

Super food summer salad

Toasted quinoa, chickpeas, sprouts, nectarine broccoli, corn, beetroot, seeds, mint & feta. \$18

Add house smoked salmon \$6 extra

Mint falafel platter

Raw beetroot & carrot salad, flat bread, hummus, baba ganoush, tzatziki & dukkah. \$18

Steak sandwich

Melted cheese, fried onion, beetroot, garlic aioli & hand cut chips. \$19

Sides

Green salad

Carrot, cucumber, sprouts & all the good crunchy bits. \$6

Hand cut chips

With homemade tomato sauce & aioli. \$8

Crispy skin pork belly

Slow cooked with soy, lime & ginger, rice noodles, greens, sprouts & kimchi. \$20

Crispy fried coconut chicken

Buttermilk soaked chicken, kimchi cabbage slaw & hand cut chips. \$20

Nachos

Refried black beans, with avocado, sour cream, jalapeños & coriander. \$16

Add beef \$2 extra

Kids Menu

Mini Muesli

Fresh fruit & yogurt \$8.50

Mini Breaky

One egg, bacon, toast & roast potatoes. \$8.50

Cheese Toasty

Kids choose any 2:
Tomato, ham, avocado,
pineapple or egg. \$6.00

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