

HOT DRINKS

Coffee Pacifica by Havana, all double shots

- Black coffee = espresso\$4
- White coffee = espresso + milk \$4.5
- Mocha = espresso + milk + chocolate\$5
- Homemade hot chocolate\$5
- Homemade chai\$5
- Aroha lemon, honey & ginger\$5
- Aroha lemon & elderflower\$5

Tea's

- English Breakfast\$4.5
- Earl Grey\$4.5
- Pot for two \$6.5

Herbal Libertine Teas

- Runaway Rose =Elderflower, rose, lavender, vanilla
- Kapow= Kawakawa, lemon grass, cardamom,chili
- Minty Ohm= Mint, manuka, lemon balm, rosemary
- Lightning Green= Sencha green tea with ginkgo

Pot for one \$4.5

Pot for two \$6.5

JUICES/FIZZY'S

- Orange or Apple Juice\$5
- Passionfruit Switchel\$5
- CoAqua Coconut Water\$5
- Almighty Organics Juice\$5
- Karma Cola Range\$5

Hula

BAR SNACKS

- Halloumi sticks with tomato salsa GFO.....\$9
- Fried chickpeas with cavolo nero chips. V GF.....\$5
- Polenta chips with aioli. GF DF VO\$10
- Potato bravas, paprika spiced chips with tomato & sour cream. GF VO\$9
- Crispy fried calamari with aioli. GF DF\$10
- Coconut chicken with chipotle aioli. GF DF.....\$10
- Hand cut potato chips with tomato sauce and aioli. GF VO DF\$9
- Green salad with carrot, beetroot, cucumber, sprouts & seeds. V GF \$7

COLD DRINKS

Smoothies

- Berry & banana \$7.5
- Banana & cinnamon \$7.5
- Pineapple coconut, banana \$8.5
- Chocolate, peanut butter, banana \$8.5
- Banana, mint & spirulina \$8.5

All smoothies made with real fruit & milk

Add soy,almond or coconut .80c

Add take cup +20c

Iced Coffees

- Affagato\$5
- Iced latte \$6.5
- Iced coffee \$7.5
- Iced chocolate \$7.5
- Iced mocha \$8

ANTIPODES WATER

- Sparkling/Still \$6

BAR DRINKS

- Mimosa = Bubbles, OJ + Soda \$10
- Elderflower Spritzer = Bubbles, Elderflower, lemon + soda \$10
- Mojito = Rum, mint, lime + soda \$12
- Bubbles + strawberries\$10

Beers

- Bluefridge -Riwakasaurus Rex.....\$9
- Corona/ Heineken..... \$8

Wine by Mercury Bay Estate

- Pinot Gris\$10
- Chardonay\$10
- Pinot Noir\$11
- White bottle\$38
- Red bottle \$40

Check out our fridge for ever changing drinks selection

Spirits also available!

Hula

Hours

7:00am - 2pm
seven days a week

Contact Us

📞 07-866 0323

📷 @HulaWhitianga

📌 @HulaWhitianga

🌐 www.hula.co.nz

hula.whitianga@gmail.com

Hula

All Day Breaky
from 7am-2pm

\$15 Lunch
from 11.30am-2pm

Pan Fried Halloumi \$18

Zany Zeus cheese on potato rosti, with pumpkin, walnut pesto, tomato salsa & balsamic glaze.
Add smoked salmon \$7 GFO

Breakfast Burrito \$18

Refried mole beans, scrambled eggs, wrapped in a baked tortilla tomato salsa & jalapeños with sour cream.
Add chorizo \$3 vo

The Gatherer Vegan Feast \$26

Falafels, chipotle beans, raw carrot & beetroot salad, roast pumpkin & potatoes, grilled flat breads, sauerkraut, walnut pesto, hummus, dukkah & cavolo nero chips. **v**

Maple & Date Muesli or Porridge \$12

Fresh fruit, yogurt, coconut & seeds. **vo**

Corned Beef Hash \$18

Slow cooked corned beef seeded mustard, potatoes, cabbage, capers, aioli, poached eggs on sourdough. **GFO DF**

Hula Big Breaky \$24

Grilled sausage, smokey bacon, corned beef hash, roasted potatoes, eggs & sourdough toast. **GFO**

Eggs Benedict \$19

Ham or bacon with sautéed spinach, toasted sourdough, homemade hollandaise sauce.
Or smoked salmon \$23 GFO DFO

Coconut French Toast \$15

Grilled banana, pistachio, toasted coconut, yogurt, berry compote, maple syrup.
Add Bacon \$6 GFO DFO

Eggs on Toast \$12

Poached or scrambled, on sourdough. **GFO DF**

Add A Side

Rosti, beans, 2 eggs, tomatoes, potatoes, mushrooms, **or ham.....\$6 each**

Halloumi cheese, bacon, smoked salmon **or sausage.....\$7 each**

Hollandaise, sauerkraut, kimchi, gluten free bread **or rosti instead of toast \$2 extra**

GFO - Gluten Free Option **DFO** - Dairy Free Option
GF - Gluten free **V** - Vegan
DF - Dairy Free **VO** - Vegan Option

PLEASE NOTIFY STAFF OF FOOD ALLERGIES WHILE PLACING YOUR ORDER

Soup of the Day \$15

Creations from our kitchen served with toasted sourdough.

Mint Falafel Platter \$15

Raw carrot & beetroot salad, tzatziki, hummus, dukkah garlic sauce, grilled flat bread. **GFO VO**

Mushroom Risotto \$15

Truffle oil, roast pumpkin, spinach, walnut pesto, parmesan cheese, crispy cavolo nero.
Add prawns \$6 or bacon \$7 GF DFO

Nacho Salad \$15

Corn chips with melted cheddar cheese, refried beans, salsa, jalapenos, sour cream & crispy iceberg, carrot salad.
Add beef \$4 GF

Coconut Crumbed Chicken Burger \$15

Pineapple salsa & kimchi slaw, aioli on a brioche bun.
Add chips \$4 or polenta chips \$5 GFO DF

Pan Fried Calamari & Chorizo \$15

Crispy chickpeas, potato, smoked paprika, capers, coleslaw & dijon aioli. **GF DF**

Smoked Fish Cakes \$15

Lemon grass, lime, fried capers with beetroot, carrot slaw.

Garlic Prawn Taco \$15

On toasted soft shell tortillas, iceberg lettuce, tomato salsa & aioli. **DF GFO**

Crispy Slow Cooked Pork Belly \$15

Fried Polenta, roast carrot, apple chutney, crispy kale **GF DF**