

# Hula

open 7am- 2pm/ everyday

## Pan Fried Halloumi ..... \$18

Zany Zeus cheese, grilled eggplant, tomato, crispy polenta, salsa verde & romesco.

Add smoked salmon \$7 GFO VEG

## Avocado on Sourdough ..... \$18

With dukkah, feta, tomato salsa, baby rocket lemon oil & pomegranate.

Add asparagus \$7 VEG GFO VO

Add smoked salmon \$7

## Cauliflower Fritters ..... \$18

Toasted cumin, halloumi & cauliflower fritters with herbed labneh, & a cucumber, mint, black sesame salad. VEG

## Mint Falafel Platter ..... \$18

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

## Nacho Salad ..... \$18

Baked corn chips with melted cheddar cheese, refried beans, avocado, sour cream, crispy carrot salad. VEG

Add mince \$2 GF

## The Gatherer Vegan Feast ..... \$26

Homemade pickled veggies, falafels, raw carrot & beetroot salad, avocado, refried beans, roast potatoes, grilled flat breads, hummus, vegan aioli, crispy chickpeas & dukkah. V GFO

## Breakfast Burrito ..... \$19

Refried mole beans, scrambled eggs, chipotle, wrapped in a baked tortilla with tomato salsa, avocado, jalapeños & sour cream. VEG VO

Add chorizo \$3

## Lamb Souvlaki Wrap.....\$19

Slow roasted leg of lamb, hummus, lebaneh, romesco & iceberg lettuce on toasted pita bread with hand cut chips. DFO GFO

Add Halloumi \$6

## Beer Battered Fish & Chips ..... \$18

Hand cut chips, tartar sauce & summer salad. DF

## Pan fried Calamari .....\$19

On Greek salad with olives, feta cheese, fresh herb, cucumber, tomatoes, capsicum & za'atar.

DFO GF

## Corned Beef Hash ..... \$18

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

## Hula Big Breaky ..... \$24

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

## Eggs Benedict ..... \$20

Ham or bacon with sautéed spinach, toasted sourdough, homemade hollandaise sauce.

or smoked salmon \$24 GFO DFO

## Coconut French Toast.....\$16

Grilled pineapple, pistachio, toasted coconut, yogurt, berry compote, Canadian maple syrup.

Add Bacon \$7 GFO DFO

## Eggs on Toast ..... \$12

Poached or scrambled, on sourdough. GFO DFO

PLEASE NOTIFY STAFF OF ANY FOOD ALLERGIES WHILE PLACING YOUR ORDER

## TACOS ..... \$18

Served on 2 toasted soft shell tortillas with iceberg lettuce, tomato salsa & aioli. GFO DF

Corn tortillas add \$2

**VEGAN** / Spiced mole sauce, refried beans, vegan aioli & avocado.

**FISH** / Pan fried, cajun spiced.

**CHICKEN** / Crispy coconut crumbed.

**CHORIZO** / Smoked paprika, tomato & red onion.

## BURGERS ..... \$18

Served on a toasted brioche bun with lettuce, tomato & aioli.

Add chips \$4 or polenta chips \$5

**FALAFEL BURGER**/ With carrot & beetroot, hummus, avocado & vegan aioli. GFO VO Veg

**BEEF BURGER**/ With homemade onion rings, pickled beetroot & melted cheddar cheese. GFO

**FISH**/ Beer battered fish with tartar sauce. GFO

**Chicken**/ Coconut fried chicken with pineapple salsa. GFO

## Add A Side

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

• Avocado, halloumi cheese, sausage, asparagus, smoked salmon or bacon .....\$7 each

• Hollandaise, vegan aioli, corn tortillas, gluten free bread, or rosti instead of toast..... \$2 extra

GF - Gluten free

GFO - Gluten Free Option

DF - Dairy Free

DFO - Dairy Free Option

VEG-Vegetarian

V - Vegan

VO - Vegan Option