

HUHU

EST. 2007

LUNCH MENU

HOMEMADE REWENA BREAD, NZ OLIVE OIL & DUKKAH <u>OR</u> BUTTER (V/VG/DF)	7.5
GRILLED GARLIC REWENA BREAD, PARMESAN (V)	7.5
CHIPS, GARLIC MAYO <u>OR</u> TOMATO KETCHUP <u>OR</u> KUSUNDI (V/GF)	SM 5/LG 9
POTATO SKINS, GARLIC MAYO <u>OR</u> TOMATO KETCHUP <u>OR</u> KUSUNDI (V/GF)	9
ONION RINGS, GARLIC MAYO (V)	9
CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM (V)	12
CRISPY BUTTERMILK CHICKEN, PAPRIKA MAYO (GF)	15
PUMPKIN & CHEDDAR RISOTTO BALLS, HOMEMADE TOMATO SAUCE (GF)	16
SMOKED KAHAWAI POTATO CAKES, MUSTARD MAYO	17
LAMB KOFTA, PAPRIKA-ROASTED CAULIFLOWER, KUSUNDI, HUMMUS, DUKKAH, LABNEH	18
BEETROOT & ORANGE CURED ORA KING SALMON, CELERIAC & SOUR CREAM SALAD, BEETROOT RELISH (GF)	19
CARAMELISED GARLIC & GOAT FETA TART, ROCKET, PEAR & HONEY WALNUTS (V/DF)	21
CRISPY PORK BAGUETTE, PICKLED VEGETABLES, CORIANDER	20
MUSHROOM FETTUCCHINE, BASIL OIL, PARMESAN (V)	15
ADD BACON	3
ADD CHICKEN	5
POTATO & PARMESAN GNOCCHI, HOMEMADE TOMATO SAUCE, BASIL OIL (V)	24
BEER-BATTERED FISH & CHIPS, SALAD, HOMEMADE TARTARE SAUCE (DF)	26
BEEF BURGER, BRIOCHE BUN, PICKLES, SMOKED GOUDA, KUSUNDI, GARLIC MAYO, POTATO SKINS <u>OR</u> CHIPS	22
200G SIRLOIN STEAK, GARLIC BUTTER, CHIPS, SALAD (GF)	27
FRESH SALAD, LEMON DRESSING, PUMPKIN & SUNFLOWER SEEDS (V/VG/DF/GF)	7.5
BULGHUR WHEAT, FREEKEH, PRESERVED LEMONS, CURRANTS, LABNEH (V)	10
ROCKET, PEAR, HONEY WALNUT SALAD (V/GF/DF) (BLUE CHEESE DRESSING OPTIONAL)	11
CHARGRILLED BROCCOLI, GARLIC & CHILLI SALAD (V/VG/DF/GF)	11
PAPRIKA-ROASTED CAULIFLOWER, PISTACHIOS, KUSUNDI, HUMMUS, DUKKAH (V/DF/GF)	11

V – VEGETARIAN, GF – GLUTEN FREE, DF – DAIRY FREE, VG – VEGAN

SOME DISHES MAY CONTAIN NUTS, PLEASE ADVISE OF ANY ALLERGIES

SOME MEALS CAN BE ADAPTED TO SUIT DIETARY REQUIREMENTS – PLEASE ASK WAIT STAFF

1 TAB PER TABLE PLEASE