

HUHU

EST. 2007

LUNCH MENU

(AVAILABLE UNTIL 5PM)

GRILLED GARLIC REWENA BREAD, PARMESAN (V)	5
HOMEMADE REWENA BREAD, NZ OLIVE OIL & DUKKAH <u>OR</u> BUTTER (V/VG/DF)	7.5
CHIPS <u>OR</u> POTATO SKINS (V/GF)	9
SERVED WITH GARLIC MAYO <u>OR</u> KETCHUP <u>OR</u> KUSUNDI <u>OR</u> CORN MAYO	
ONION RINGS, GARLIC MAYO (V)	9
CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM (V)	9
CRISPY BUTTERMILK CHICKEN, HONEY MUSTARD MAYO (GF)	14
PUMPKIN & CHEDDAR RISOTTO BALLS, HOMEMADE TOMATO SAUCE (V/GF)	14
BACON & MUSSEL FRITTERS, TOMATO CHILLI JAM, AIOLI	19
SMOKED FISH & HERB POTATO CAKES, MUSTARD MAYO	18
LAMB KOFTA, KUSUNDI, HUMMUS, DUKKAH, MINT YOGHURT	17
BEETROOT & ORANGE CURED ORA KING SALMON, BLINIS, SOUR CREAM, BEETROOT RELISH, BASIL OIL	25
CARAMELISED GARLIC & GOAT FETA TART, ROCKET, PEAR & HONEY WALNUTS (V)	21
MUSHROOM FETTUCCHINE, BASIL OIL, PARMESAN (V)	18
ADD BACON	3
ADD CHICKEN	5
POTATO & PARMESAN GNOCCHI, HOMEMADE TOMATO SAUCE, BASIL OIL (V)	26
BEER-BATTERED FISH & CHIPS, SALAD, HOMEMADE TARTARE SAUCE (DF)	27
CRISPY PORK HOCK, KUMARA MASH, APPLE & CORIANDER SALAD, CHILLI JAM (GF)	27
200G SIRLOIN STEAK, GARLIC BUTTER, ONION RINGS, CHIPS, SALAD	29
PAPRIKA-SMOKED LAMB LOIN, ISRAELI COUSCOUS, EGGPLANT, RED ONION, PAPRIKA OIL, MINT YOGHURT, DUKKAH	34
FRESH SALAD, LEMON DRESSING, PUMPKIN & SUNFLOWER SEEDS (V/VG/DF/GF)	7.5
ISRAELI COUSCOUS, EGGPLANT, RED ONION, PAPRIKA OIL, MINT YOGHURT, DUKKAH (V)	11
ROCKET, PEAR, HONEY WALNUT SALAD (V/GF/DF) (BLUE CHEESE DRESSING OPTIONAL)	11
CHARGRILLED BROCCOLI, GARLIC & CHILLI SALAD (V/VG/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