

HUHU

EST. 2007

SMALL PLATES

GRILLED GARLIC REWENA BREAD, PARMESAN (V)	6
HOMEMADE REWENA BREAD, OLIVE OIL, DUKKAH <u>OR</u> BUTTER (V/VG)	7.5
CHIPS (V/DF) SERVED WITH GARLIC MAYO <u>OR</u> KETCHUP	9
FRIED POTATO SKINS <u>OR</u> KUMARA SKINS (V/DF) SERVED WITH GARLIC MAYO <u>OR</u> KETCHUP	9
SOUP OF THE DAY SERVED WITH HOMEMADE GARLIC REWENA BREAD	13
CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM	12
CRISPY BUTTERMILK CHICKEN, HONEY MUSTARD MAYO (GF)	15
BEER-BATTERED FISH BITES, TARTARE SAUCE	17
GARLIC, CHILLI & HONEY TIGER PRAWNS, AVOCADO, CRISPBREAD	18
SALT & PEPPER SQUID, TOMATO CHILLI JAM (DF/GF)	18
PUMPKIN & CHEDDAR RISOTTO BALLS, PASTA SAUCE (V/GF)	18
PORK BITES, APPLE & CORIANDER SLAW, THAI DRESSING (DF/GF)	18
MINI LAMB BURGERS (X3), CHILLI JAM, BASIL MINT MAYO, BEETROOT RELISH	21

SALADS

FRESH SALAD, LEMON DRESSING, TOASTED SEEDS (V/VG/DF/GF)	7.5
ISRAELI COUSCOUS, EGGPLANT, DUKKAH, YOGHURT (V)	12
ROCKET, PEAR, HONEY WALNUTS (V/DF/GF) (BLUE CHEESE DRESSING OPTIONAL – NOT DF)	12
CURRY-ROASTED CAULIFLOWER, CHICKPEAS, KUMARA, CASHEWS, KUSUNDI, YOGHURT DRESSING (V/GF)	12

CHILDREN'S MENU

SMALL BOWL OF CHIPS, KETCHUP	5
CHEESY TOAST (V)	5
BAKED BEANS ON TOAST (V)	6
SPAGHETTI BOLOGNAISE, PARMESAN	13
CRISPY CHICKEN, MASH <u>OR</u> CHIPS, PEAS (GF)	14
MINI LAMB BURGERS (X2), KETCHUP, CHEESE, CHIPS	15
BEER-BATTERED FISH & CHIPS, KETCHUP	15

V – VEGETARIAN, VG – VEGAN, DF – DAIRY FREE, GF – GLUTEN FREE
SOME DISHES MAY CONTAIN NUTS, PLEASE ADVISE OF ANY ALLERGIES
SOME MEALS CAN BE ADAPTED TO SUIT DIETARY REQUIREMENTS – PLEASE ASK WAIT STAFF

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LARGE PLATES

MUSHROOM FETTUCCINE, BASIL OIL, PARMESAN (V)	19
ADD BACON	3
ADD CHICKEN	5
BEER-BATTERED FISH & CHIPS, SALAD, HOMEMADE TARTARE	24
POTATO & PARMESAN GNOCCHI, PASTA SAUCE, BASIL OIL, PARMESAN (V)	26
PAPRIKA-ROASTED CHICKEN, APRICOTS, CURRANTS, APPLE, ISRAELI COUSCOUS EGGPLANT, DUKKAH, MINT YOGHURT	QUARTER 25 HALF 28
CRISPY PORK HOCK, APPLE & CORIANDER SALAD, KUMARA MASH, APPLE SYRUP, TOMATO CHILLI JAM (GF)	32
HOUSE-SMOKED SALMON, CREAM CHEESE & CHIVE CROQUETTES, FRESH LEAVES	32
ROAST DUCK LEG, KUMARA MASH, ORANGE, CRESS, BACON (GF)	34
SPICED LAMB RUMP, CURRY-ROASTED CAULIFLOWER, KUMARA, CHICKPEAS, CASHEWS, KUSUNDI (GF)	35
8.5OZ/250GM NEW ZEALAND SCOTCH FILLET	35
OR	
7OZ/200GM NEW ZEALAND SIRLOIN	28
GARLIC BUTTER	1
BLUE CHEESE OR PEPPERCORN OR MUSHROOM	3
SERVED WITH CHIPS, ONION RINGS, SALAD	
EYE FILLET, BLUE CHEESE GNOCCHI, KALAMATA OLIVES, TOMATO CHILLI JAM	38

DESSERTS

ICE CREAM SUNDAE WITH MARSHMALLOWS (GF)	6/9.5
TOPPING – BUTTERSCOTCH OR CHOCOLATE OR RASPBERRY	
AFFOGATO (SINGLE/DOUBLE ESPRESSO SHOT OVER VANILLA ICE CREAM)	7
ADD LIQUEUR – COINTREAU, BAILEYS, DRAMBUIE, KAHLUA	SINGLE 5 DOUBLE 7
KAPITI ICE CREAM OR SORBET	13
PLEASE ASK WAIT STAFF FOR FLAVOURS	
STICKY TOFFEE PUDDING, HONEY ROASTED PEARS, GINGERNUT ICE CREAM, BUTTERSCOTCH SAUCE	14.5
PEANUT BUTTER PARFAIT, BUTTERSCOTCH, CRÈME ANGLAISE, CHOCOLATE SAUCE (GF)	14.5
APPLE & RHUBARB CRUMBLE, VANILLA BEAN ICE CREAM	14.5
DARK CHOCOLATE SOUFFLE, BLACK DORIS PLUM ICE CREAM, CHOCOLATE SAUCE (GF) (20 MINUTE COOK TIME)	16