

HUHU

SMALL PLATES

GRILLED GARLIC REWENA BREAD, PARMESAN (V)	8
HOMEMADE REWENA BREAD	9
OLIVE OIL & DUKKAH (V/VG) OR HOUSE-MADE SMOKED BUTTER	
CHIPS (V/DF)	9
SERVED WITH GARLIC MAYO OR KETCHUP	
FRIED POTATO SKINS OR KUMARA SKINS (V/DF)	9
SERVED WITH GARLIC MAYO OR KETCHUP	
CONFIT DUCK FAT POTATOES, PARMESAN, ROSEMARY (GF)	
15	
CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM	15
CRISPY BUTTERMILK CHICKEN, HONEY MUSTARD MAYO (GF)	16
BEER-BATTERED FISH BITES, TARTARE SAUCE	17
SALT & PEPPER SQUID, TOMATO CHILLI JAM (DF/GF)	18
GRILLED MUSSELS, CAFE DE PARIS BUTTER, PARMESAN	
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)	14
ROCKET, PEAR, HONEY WALNUTS (V/DF/GF)	14
(BLUE CHEESE DRESSING OPTIONAL – NOT DF)	
CURRY-ROASTED CAULIFLOWER, CHICKPEAS, KUMARA, CASHEWS, KUSUNDI, YOGHURT DRESSING (V/GF)	14

CHILDREN'S MENU

SMALL BOWL OF CHIPS, KETCHUP	5
CHEESY TOAST (V)	6
BAKED BEANS ON TOAST (V)	6
SPAGHETTI BOLOGNAISE, PARMESAN	13
CRISPY CHICKEN, MASH OR CHIPS, PEAS (GF)	15
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

HUHU

LARGE PLATES

MUSHROOM FETTUCCHINE, BASIL OIL, PARMESAN (V)	20
ADD BACON	3
ADD CHICKEN	5
BEER-BATTERED FISH & CHIPS, SALAD, HOMEMADE TARTARE	30
POTATO & PARMESAN GNOCCHI, PASTA SAUCE, BASIL OIL, PARMESAN (V)	30
PAPRIKA-ROASTED CHICKEN BREAST, APRICOTS, CURRANTS, APPLE, ISRAELI COUSCOUS, BROCCOLINI, DUKKAH, MINT YOGHURT	35
SMOKED PRESSED PORK HOCK, THAI APPLE & CORIANDER SALAD, KUMARA MASH, APPLE SYRUP, TOMATO CHILLI JAM (GF)	35
HOUSE TEA-SMOKED SALMON, CREAM CHEESE & CHIVE CROQUETTES, CHILLI TOMATO JAM, BASIL OIL, FRESH LEAVES	38
TWICE COOKED DUCK LEG, KUMARA MASH, ORANGE, ARUGULA, BACON, PORT-RED WINE JUS (GF)	39
SPICED LAMB RUMP SERVED MEDIUM, CURRY-ROASTED CAULIFLOWER & KUMARA, CHICKPEAS, ROASTED CASHEWS, KUSUNDI, MINT YOGHURT (GF)	39
8.5OZ/250GM NEW ZEALAND SCOTCH FILLET, CHIPS, ONION RINGS, SALAD	41
OR	
7OZ/200GM NEW ZEALAND SIRLOIN, CHIPS, ONION RINGS, SALAD	30
ADD CAFE DE PARIS BUTTER	2
ADD BLUE CHEESE OR PEPPERCORN OR MUSHROOM	4
EYE FILLET, BLUE CHEESE GNOCCHI, KALAMATA OLIVES, TOMATO CHILLI JAM	42

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)	9
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, 14.5	
CHOCOLATE SAUCE (GF)	
APPLE & RHUBARB CRUMBLE, VANILLA BEAN ICE CREAM	14.5
DARK CHOCOLATE SOUFFLE, BERRY SORBET, CHOCOLATE SAUCE (GF)	16