

HADES HULA HOUSE

PUPU

INFORMAL HAWAIIAN PHRASE FOR APPETISER,
SNACK OR FINGER FOOD

CRACKIN' CORN RIBS / \$10

V GF VGO

Fresh sweet corn, charred over an open flame
finished w/ lime crema & furikake dust

CHEESEBURGER SPRING ROLLS

\$14 / VG

Our vegan-friendly kahuna spring rolls, re-
imagined! Loaded w/ melted cheese & pickles

SHALLOT PANCAKES / \$10 / VG

Flaky pastry, filled w/ shallots, deep fried &
served w/ shoyu dipping sauce

THE HOT DIP / \$12 / GFO

Potted brie, oven baked 'til optimum oozing
point, topped w/ sweet jalapeño compote,
served w/ longboard bread

SPAM DOGS / \$14 / GF

A summer carnival favourite, Hawaiian style.
Spam, dunked in corn batter & fried, served w/
house-made banana ketchup

PRAWN COCKTAIL \$18 / GF

Australian prawns languish atop crisp iceberg
lettuce, accompanied by house-made 1000
island dressing and a whole lot of nostalgia!

CROWN NUT CRUNCH / \$8 / GF VG

Freshly roasted nuts, tossed in a house-blend
of moreish spices

SURE THING, CHICKEN WING / GF /

5 FOR \$14 OR 10 FOR \$22

Large, juicy wings, tossed in our sticky,
Chinese style orange & star anise glaze,
topped w/ crispy garlic scrumptions

FRIES / \$9 / V VGO

w/ side of chipotle mayonnaise

- sweet potato
- thick cut potato
- half half

HANDHELDS

BURGERS

ALL BURGERS SERVED ON A
CHARCOAL BRIOCHE BUN W/ A
SIDE OF GREENS & PICKLED EGG
GLUTEN FREE / VEGAN BUN + \$2

UMAMI FRIED CHICKEN BURGER \$17

Juicy thigh fillet, fried in our top secret
seasoning w/ fresh greens, kimchi 'slaw
& gorgonzola cream cheese

SOFT SHELL CRAB BURGER \$19

Pop fried soft shell crab, fresh 'slaw &
house-made 1000 island dressing

CHAR SIU PORK BURGER \$17

Cantonese red bbq pork w/ pickled
cucumber, Asian 'slaw & roasted sesame
mayonnaise

GREEN ONION TOFU BURGER \$17 V

Crispy crusted tofu w/ charred sweetcorn
salsa & lettuce, finished w/ green onion
pesto

TACOS

2 FOR \$16 OR 4 FOR \$30

CORN TORTILLAS W/ YOUR
CHOICE OF FILLING,
ACCOMPANIED W/ SWEETCORN
SALSA & FRESH LIME

- char siu bbq pork
- jerk spiced market fish
- mochiko fried chicken
- crispy crusted tofu

ASK US ABOUT OUR
CONTAGION & TONIC
ISOLATION PACKS

FEATURING
AUSTRALIAN CRAFT
SPIRITS

WE DELIVER!

V - VEGETARIAN . VO - VEGETARIAN
OPTION . VG - VEGAN . VGO - VEGAN
OPTION . GF - GLUTEN FREE .
GFO - GLUTEN FREE OPTION

CALL US 8249 9920
OR ORDER ONLINE
WWW.HADESHULAHOUSE.COM

COCKTAILS

IT IS ILLEGAL TO PROVIDE ALCOHOL TO PEOPLE UNDER THE AGE OF 18. GOVERNMENT ISSUE PHOTOGRAPHIC ID MUST BE PROVIDED UPON REQUEST

MAI TAI / \$20

Tahitian for "out of this world" and we think you'll agree! A 1944 classic by Trader Vic

CHIEF LAPU LAPU / \$24

An honorary namesake, this is a fierce blend of rums & tropical juices

DARK & STORMY / \$20

Adrift on a moody tide, Goslings dark rum and ginger beer

1934 ZOMBIE / \$24

A bold flavour profile bucking cocktail trends of the time, this rum forward libation is testament to Donn Beach and his passion for discovery

BAD DECISION / \$22

"Like drinking the nectar of the Gods... from an ashtray" As with most things, it seemed like a good idea at the time

UNREAL, BANANA PEEL! / \$22

An Aussie icon since 1953, the banana Paddle Pop roars into the 21st century with an adulterated palette

LEMON DROP / \$22

A refreshing blitz of citrus, championed by Stone Pine Lemon Drop gin

BIG ISLAND ICED TIKI / \$24

A noxious grog with blasts of fresh lime, mint and cola

PINA COLADA / \$22

A pastiche of Plantation rums to ensure the appropriate moment to sing to one's bartender...

MAINS

HAINANISE CHICKEN / \$25 / GF VGO

Soft poached chicken, served w/ flavoursome steamed rice. Accompanied by fresh cucumber & traditional house-made sauces

THE ULTIMATE FISH FINGER SANGA / \$25

Simple pleasures are just that... simple! We've taken fresh, local flake, crumbed it & fried it 'til it's golden, then placed it adoringly between slices of thick cut white bread (toasted just so), loaded it w/ crisp iceberg lettuce, house-made tartare & a side of fries *chef's kiss*

BEEF EYE FILLET / \$39

Australian beef eye fillet, cooked to your liking, served w/ fresh Asian herb 'slaw and thick cut fries

VIETNAMESE SALAD / \$25 / GF VGO

A textured combination of rice noodles, red onion, celery, cucumber & fresh pineapple, finished w/ your choice of protein - char siu pork - mochiko fried chicken - crispy crusted tofu -

DESSERT

PINA COLADA BRULEE / \$14 / GF

Everyone's favourite drink is now a dessert! Tropical & creamy, gilded w/ torched caramel & sweet pickled pineapple & okra

HALO - HALO / \$14 / GF VGO

A colourful melange of Pacific Island flavours, a veritable parfait of shaved ice, jelly and fruit

O'AHU FUDGE / \$8 / GF

A small, but not insignificant, finish... Two pieces of creamy fudge featuring premium Australian gin & rye whisky liqueur

TAKE AWAY MENU

ALL DAY DINING
WEDS - SAT . 4PM 'TIL LATE
CALL US 8249 9920
OR ORDER ONLINE
WWW.HADESHULAHOUSE.COM