




PARAKUIHI BRUNCH

SHARESIES


 **LORD OF THE FRIES**
REG - 11 DOUBLE - 19 (BOTH SAUCES)
(Can be GF) STRAIGHT fries with your choice of Vegan Hoot aioli or Tomato sauce (extra sauce +0.2).
Add: spicy togarashi seasoning (+0.2)

 **LORD OF THE LOADED BUFFALO FRIES**
REG - 16 DOUBLE - 29 
(Can be GF) STRAIGHT fries with buffalo sauce, ranch sauce, bacon or plant based bacon and your choice of vegan, smoked cheddar or tasty cheese.
ADD: Blue cheese +2.5 Feta +3 Lamb meatballs +8
Vegan meatballs +8 Fried chicken +7
Vegan Chicken +7.5

 **POLENTA CHIPS**
REG - 8 DOUBLE - 14
(Can be GF) polenta chips with vegan Hoot aioli.

CORN 'N' JALAPENO NUGGETS
REG - 14 DOUBLE - 25 
Crispy fried corn, jalapeno and cheese nuggets with Hoot aioli.

 **EDAMAME - GF - 10** 
Soybeans with Japanese spicy togarashi and sea salt.

 **GARLIC BREAD - 10.5**
Toasted Zaida's baguette topped with fresh garlic, herbs and olive oil.

 **CHEESY GARLIC BREAD - 11.5**
As above, topped with melted cheddar or vegan cheese.

CHECK OUT OUR
SPECIALS BOARD
FOR MORE




COUNTERCULTURE


BOARD GAME CAFÉ & BAR


BRUNCH

GF bun or bread +2.5

 **EGGS BENEDICT - 17**
Toasted English muffin topped with free range bacon or vegan bacon, two poached eggs and smoked hoot hollandaise sauce.

 **SHAKSHUKA - 15**
Two eggs baked in rich tomato sauce topped with feta and olives and served with toasted bread.
ADD: Extra Bread - 2

 **BRUNCH BURGER - 18 (DOUBLE - 25)**
Lamb pattie or vegan chipotle pattie with bacon or vegan bacon, smoked cheese or vegan cheddar, hoot aioli and poached or fried egg in an English muffin.
ADD: Extra Cheese - 1

 **BRUNCH CHICKEN BURGER - 20**
Fried chicken or vegan chicken with bacon or vegan bacon, smoked cheese or vegan cheddar, hoot aioli and poached or fried egg in an English muffin.
ADD: Extra Cheese - 1

 **CREAMY MUSHROOMS - 18**
Vegan creamy mushrooms on 2 crispy kumara rosti topped with feta or vegan feta and rocket.

 **BACON BUTTY - 8**
Crispy Bacon or vegan bacon with tomato jam in an English muffin.
ADD: Slice of Smoked Cheese - 1

BRUNCH ADDITIONS

Change poached egg to scrambled - 1
Fried or Poached Egg - 2
2 Free Range Poached or Fried Eggs - 4
Free Range Scrambled Eggs - 5
Free Range Bacon - 6
Plant Bacon - 8
Fried Chicken - 7
Vegan Fried Chicken - 7.5
Vegan Creamy Mushrooms - 8
Smoked Hoot Hollandaise - 2
Kumara Rosti - 5
Side of Fries - 5.5
English Muffin - 3

KIDS KAI

FOR CUSTOMERS 15 AND UNDER


GF bun +2.5 Side of fries +5.5
Bacon +6 Plant bacon +8

CHICKEN BAMBINO - 16
Fried chicken, cheddar, on an oatilicious bun with cos lettuce, Beetroot and tomato sauce.


 **VEGAN BURGER - 16**
Vegan patty, vegan cheddar, on an oatilicious bun with cos lettuce, beetroot and tomato sauce.


BRUNCH MENU
AVAILABLE TILL 3PM
FRIDAY, SATURDAY
AND SUNDAY

PIZZA

 **ITALIAN STONE-BAKED PIZZAS**
MARGHERITA - 19
Tomato sauce, mozzarella or vegan mozzarella and basil pesto.

SALAME - 21
Tomato sauce, mozzarella, salami.

 **FUNGI - 21**
Tomato sauce, mozzarella or vegan mozzarella and mixed mushrooms.

 **HAWAIANA - 23**
Tomato sauce, mozzarella, free range bacon and pineapple or with vegan mozzarella and Berkano plant bacon.

SWEETS

I SCREAM - GF
SINGLE - 5 DOUBLE - 10 TRIPLE - 13
House made ice cream - check specials board for flavours.

CHOCOCHULO - GF - 7
WITH ICE CREAM - 12
Warmed brownie.

SLAM IT! - 13
1 scoop house made ice cream between 2 choc chunk cookies.

GF - Gluten free  - Vegan
 - can be vegan or vegetarian  - Spicy
Our kitchen handles nuts, eggs, dairy, gluten
Please inform us of any allergies



COFFEE

BLACK - 4.5 **WHITE - 5.5**

CHOCOLATE - 5.5 **CHAI - 5.5**

Large/Takeaway +0.5
Soy/Oat/Coconut Milk +0.5
Syrup shot +0.5

ICED COFFEE/CHOCOLATE - 8.5

Made with vanilla ice cream

AFFOGATO - 8

Baileys/Cointreau/Kahlua +8

LEMON, HONEY & GINGER - 5.5

TEA

SMALL - 5 **LARGE - 6**

English Breakfast	Kawakawa	Tokyo Lime
Earl Grey	Sencha	Peppermint
Chai	Berrylicious	

JUICE

KARMA - 6.5 **KERI - 6**

Apple	Pineapple
Orange	Cranberry
Orange, apple & mango	
Apple, guava & passionfruit	
Apple, blackcurrant & raspberry	

FIZZ

KARMA - 6.5

Cola
Sugarfree Cola
Lemmy
Razza
Gingerella

PETE'S - 6.5

Raspberry Kola
Feijoa Lemonade

KOMBUCHA - 7

Ginger & Lemon
Lemon & Raspberry
Mango & Passionfruit

HARDIEBOYS - 7.5

Ginger Beer (when available)
Limeade (when available)

ALL GOOD - 6.5

Blackcurrant

**LEMON, LIME &
BITTERS - 6.5**



COUNTERCULTURE

BOARD GAME CAFÉ & BAR

BEER

LAGER

Steinlager Classic (5%) - 9
Garage Project "Beer" (5%) - 10.5

PILSNER

Fortune Favours "Adventurer" (5%) - 11
Panhead "Port Rd" (5.2%) - 10.5

ALE

Fortune Favours "Naturalist" (5.3%) - 11
Panhead "Quickchange" XPA (4.6%) - 11
Panhead "Supercharger APA (5.7%) - 11
Fortune Favours "Wellingtonian" IPA (6%) - 11
Kereru "Auro" GF (5%) - 12

SOUR

Garage Project "Electric Dry Hop Acid Test" (4.2%) - 11
Duncan's "Raspberry Ripple Ice Cream" 440ml(5.0%) - 16

Ask us about our guest sours

DARK

Kereru "For Great Justice" Coconut Porter (4.7%) - 11
Garage Project Cereal Milk Stout (4.5%) - 10.5

CIDER

Rochdale Apple (4.5%) - 10
Rochdale Pear (4.5%) - 10

LOW & NON-ALC

Garage Project "Fugazi" (2.2%) - 9.5
Garage Project "Tiny" (0.5%) - 9
Sawmill "Bare Beer" (0.5%) - 9

**CHECK THE
BLACKBOARD FOR TAP
BEER!**

MOCKTAILS

INCAN GOLD - 12

Passionfruit, fresh citrus, lime
& bitters, topped with lemonade

SNAKE OIL - 13

Pomegranate molasses with lemon,
lime and mint, topped with tonic

SMASH UP - 12

Lemon, bay leaves and mint,
topped with ginger ale

MUNCHKIN - 13

Cranberry & pineapple juices, with
fresh lemon and simple syrup

WINE

SPARKLING

Haha Brut Cuvee - 11

WHITE

Mt. Ridge Sauvignon Blanc - 10
Whitehaven Sauvignon Blanc - 13
Starborough Pinot Gris - 12
Grove Mill Chardonnay - 12
Giesen Riesling - 10

ROSÉ

Durvillea Pinot Rose' - 11

RED

Matahiwi Pinot Noir - 12
Mt. Ridge Merlot - 10
Alpha Domus Merlot Blend - 11
Alpha Domus Syrah - 12
Kirrihill Shiraz - 11

COCKTAILS

EL DORADO DAIQUIRI - 17

Havana rum, lime & passionfruit

WHISKEY BUSINESS - 17

Famous Grouse whiskey, lemon juice, pineapple
juice, simple syrup and tonic

RED FLAG NEGRONI - 17

Gordon's gin, Campari and Rosso Vermouth

PINK HIJINKS - 17

Stolichnaya vodka, cranberry and pineapple
with a splash of passionfruit

POMEGRANATE PLANET - 18

Jimador tequila, Cointreau,
lime and pomegranate Grenadine

HOT ZONE - 15

Famous Grouse scotch, lemon, honey and
ginger - served hot

COFFEE RUSH MARTINI - 19

Stolichnaya vodka, Kahlua,
fresh espresso and vanilla syrup

BOOZY FLOATS - 19

Your choice of spirit and mixer served
with a scoop of ice cream

Looking for a classic cocktail?
Ask us if we can make it!

SPIRITS

Mixer + 0.5

VODKA

Stil - 10

GIN

Gordon's - 10
Reid & Reid - 12

TEQUILA

Jimador - 10

RUM

Havana Club 3yo - 10
Stolen Dark - 10

BOURBON

Jim Beam - 10

WHISKEY

Famous Grouse - 10
Auchentoshan 10yo - 12

LIQUEURS / APERITIF

Bailey's - 10
Cointreau - 11
Kahlua - 10
Campari - 11
Rosso Vermouth - 11