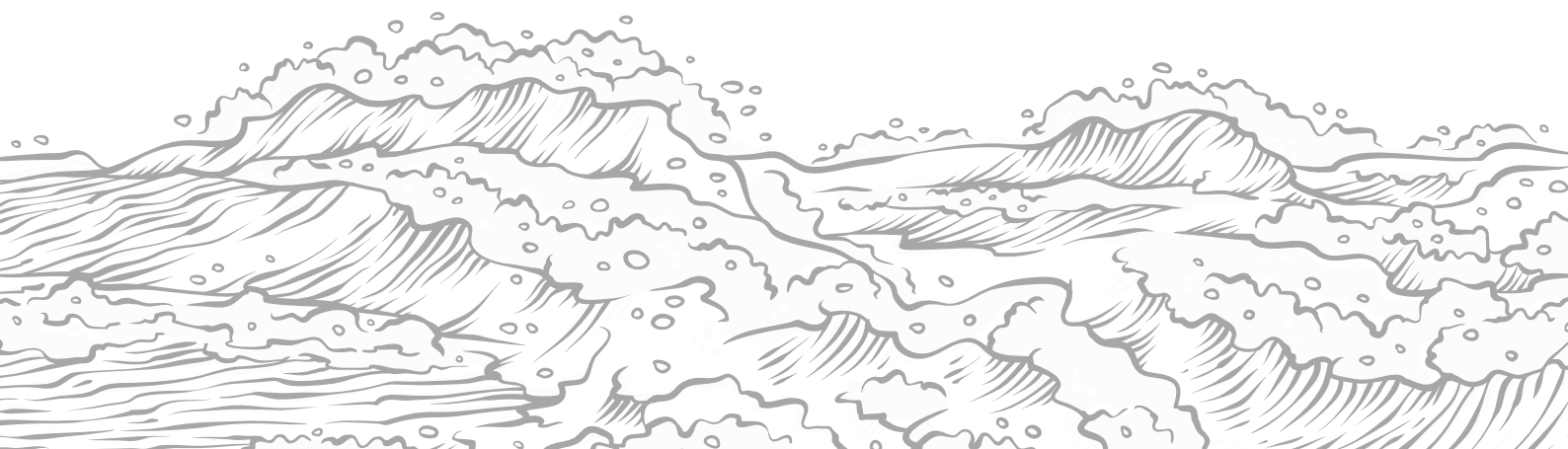




From behind the bar,
a friendly face hands you a classic Mai Tai,
as you relax into your surrounds,
serenaded by cool tunes and the trickle of a distant waterfall.

Our culinary team take the quintessential flavours
of Hawaii, Mexico and Asia and fuse them to create dishes
that compliment our tropical cocktails and beverages.

"Mahalo, friend" as you depart, farewell.
A notion of acceptance and inclusion,
a genuine blessing,
synonymous with the essence of Tiki.





an informal Hawaiian phrase for appetiser, snack or finger food

MEXICAN STREET CORN \$9

Fresh sweet corn, charred over an open flame
w/ traditional crema, lime, coriander & paprika

KAHUNA SPRING ROLLS \$12

Our mega, hand rolled vegetarian spring rolls w/ dipping sauce

CHEESE QUESADILLA \$9

Oozing with a blend of Mexican cheeses,
topped w/ sweetcorn salsa & sour cream

KARAAGE CHICKEN \$14

Juicy thigh pieces, prepared & fried Japanese style,
served w/ housemade yuzu kewpie mayo

MIXED KRILL \$18

Tempura soft shell crab, Australian prawns and mussels,
w/ garlic aioli & zesty lime salt

MUSSELS \$18

Australian mussels,
steamed w/ Maggie Beer verjuice, orange & chilli

SAN CHOY BOW \$16

Fresh lettuce cups, filled w/ sticky braised pork
& pickled vegetables

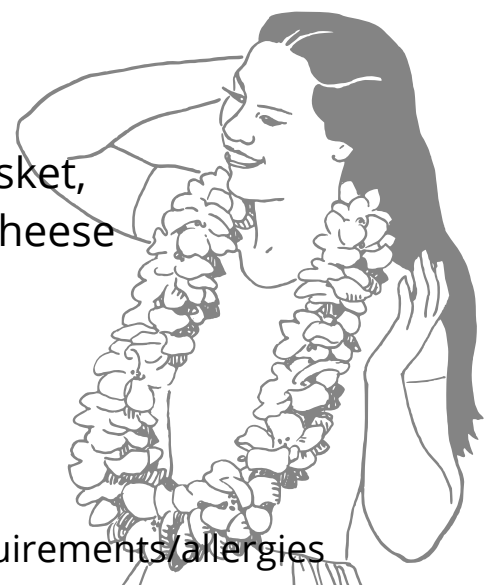
LOADED FRIES \$15

Your choice of fries, loaded w/ beef brisket,
fresh corn salsa, sour cream & melted cheese

FRIES \$8

w/ side of garlic aioli
- sweet potato - thick cut potato -
- half half -

please speak with your server about any dietary requirements/allergies



MAINS

BURGERS

all burgers are served on a charcoal brioche bun w/ a side of greens & our in-house pickled egg
gluten free bread add \$2

HAWAII FIVE-0 \$17

STICKY BRAISED PORK BELLY, W/ PINEAPPLE RING, FRESH GREENS, RED ONION & HOUSEMADE HULI HULI SAUCE

KARAAGE FRIED CHICKEN \$17

JUICY THIGH FILLET, PREPARED & FRIED JAPANESE STYLE, FINISHED W/ SOY GINGER 'SLAW & HOUSEMADE KEWPIE MAYONNAISE

SOFT SHELL CRAB \$19

TEMPURA SOFT SHELL CRAB W/ FRESH ASIAN HERB SALAD & LIME AIOLI

JALAPENO POPPER \$16

HAND MADE JALAPENO POPPER PATTY, W/ GREENS, CHARRED SWEETCORN SALSA & GARLIC AIOLI

VEGO & LOVIN' IT! \$16

CRUSTED TOFU, FRESH ASIAN HERB SALAD & JALAPENO PESTO

FISH & CHIPS \$24

A combo to last the test of time!

Australian barramundi, tempura style, served w/ fresh 'slaw, thick cut chips & yuzu mayonnaise

BEEF EYE FILLET \$35

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

MARKET FISH \$26

Local market fish, cooked whole w/ a belly full of citrus & aromats, served in banana leaf, on a bed of coconut biryani rice

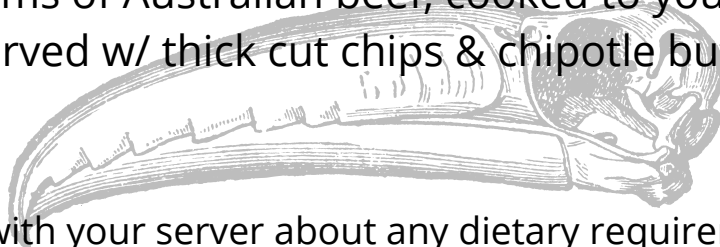
TACOS \$18

Corn tortillas (3) filled w/ your choice of filling, accompanied w/ sweetcorn salsa & fresh lime

- BEEF BRISKET - FISH - CRUSTED TOFU -

TOMAHAWK RIBEYE \$65

1000gms of Australian beef, cooked to your liking, served w/ thick cut chips & chipotle butter



please speak with your server about any dietary requirements/allergies



THE FAT ELVIS \$12

Dessert bao buns, filled w/ caramelised banana
& peanut butter ganache,
topped w/ maple roasted bacon

MAHALO MEDLEY \$12

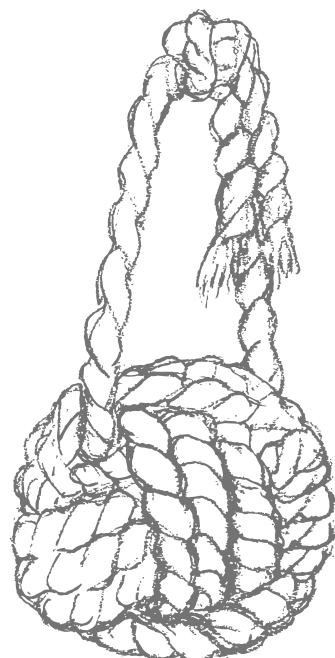
A trio of our handmade, dairy free ice-creams,
served w/ puffed black rice & toasted coconut

SQUATS?! I THOUGHT YOU SAID SHOTS! \$12

Deconstructed margarita cheesecake

CHEESE BOARD \$32

Three cheeses, accompanied w/
lavosh crackers, fruit paste, muscatels
and fresh, seasonal fruit



please speak with your server about any dietary requirements/allergies

COFFEE & NON ALCOHOL

freshly brewed & prepared to order

COFFEE

CUP \$4 MUG \$6

- . cappuccino . flat white . latte . long black .
- . hot chocolate . chai latte . mochaccino .

POT OF TEA \$4.50

- . english breakfast . earl grey . chai .
- . peppermint . chamomile . china sencha .

- EXTRAS - ADD .70

- . Bonsoy . coconut milk . lactose free milk .
- . almond milk . extra shot .
- . decaf available at no extra cost .

VIETNAMESE ICED COFFEE \$6

Freshly brewed coffee, sweetened w/ condensed milk

MILKSHAKES \$6

- . Nutella . vanilla . banana .
- . lime . strawberry . coffee .

JUICES \$5

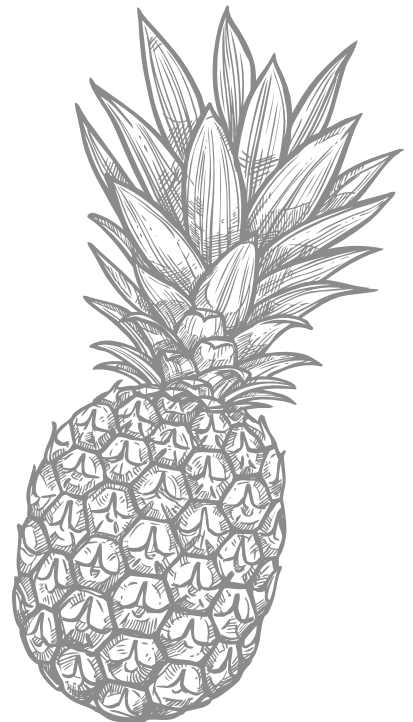
- . orange . pineapple . pine/lime .

FRESH COCONUT \$10

MOCKTAILS \$12

non-alcoholic cocktails

- . nada colada .
- . raspberry & mint nojito .
- . mai kinda tai .
- . nix highball .



**SOMETHING WICKED THIS WAY COMES,
GATHER CLOSE AS WE BEAT THE DRUM.
ENTER THE DOOR AND FILL YOUR TUM,
FOREVER SATIED BY OUR FOOD AND RUM!**

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