



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.



PŪPŪ

an informal Hawaiian phrase for appetiser, snack or finger food

CHEESEBURGER SPRING ROLLS \$14 [VG]

Our vegan-friendly kahuna spring rolls, re-imagined!

Loaded w/ melted cheese & pickles

SWEET CORN RIBS \$10 [V / GF / VGO]

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

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

HURRICANE POPCORN \$8 [VG / GF]

Freshly popped corn w/ a sweet & salty coconut seasoning

MUSSEL BEACH \$18 [GFO]

Australian mussels, lathered in garlic & chilli butter & baked,
posing in the half shell on edible sand crumble

FURIKAKE SALT & PEPPER SQUID \$18 [GF]

Local squid dabbles w/ lotus root chips,
an umami delight, finished w/ lime mayonnaise

CROWN NUT CRUNCH \$8 [VG / GF]

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

SURE THING CHICKEN WING! [GF]

5 FOR \$14 - 10 FOR \$22

Large, juicy wings, tossed in your choice of sauce
& served w/ house-made ranch

- rum & cola

- spicy buffalo

HADES POUTINE \$17 [VO]

The ultimate chips & gravy, topped w/ cheese curds, crispy spam & bacon floss

FRIES \$9 [V / VGO]

w/ side of chipotle mayonnaise

- sweet potato - thick cut potato - half half -

MAINS

MAUI CHOWDER \$18 [VG / GFO]

A hearty helping of sweet corn & vegetable chowder,
served w/ longboard bread

LOCO MOCO \$24 [GF / VO / VGO]

Hawaiian comfort food

Steamed rice, Maui onion gravy and 'slaw, finished w/ an egg
and your choice of coffee crust pulled beef, grilled spam or jerk jackfruit

FISH & CHIPS \$24

A combo to last the test of time!

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

BUOY, OH BUOY! \$28

A South Australian invention w/ a Big Island makeover!
Beef, beer & oyster pie floated on shrimp & parsley grits

MARKET FISH \$30 [GF]

Local market fish, cooked whole w/ a belly full of citrus & aromats, served
w/ steamed rice & finished w/ a coconut & pineapple curry sauce

BEEF EYE FILLET \$39

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

HANDHELDS

TACOS [VGO / GFO]

2 FOR \$16 - 4 FOR \$30

Corn tortillas w/ your choice of filling,
accompanied w/ sweetcorn salsa & fresh lime

COFFEE CRUST PULLED BEEF

AUSTRALIAN BARRAMUNDI

SOUTHERN FRIED CHICKEN

JERK JACKFRUIT

BURGERS

all burgers are served on a charcoal brioche bun
w/ a side of greens & our in-house pickled egg

[GFO & VGO ADD \$2]

SOUTHERN FRIED CHICKEN \$17

JUICY THIGH FILLET, IN OUR TOP SECRET SEASONING W/ CHARRED CORN SALSA, GREENS & CHIPOTLE MAYONNAISE

PO BOI... GER \$19

SOUTH AUSTRALIAN WEST COAST OYSTERS, TEMPURA FRIED W/GREENS, PICKLES, TOMATO & LAVA HOT SAUCE

CARIBBEAN JACKFRUIT \$17

JAMAICAN JERK SPICED JACKFRUIT W/ CHARRED CORN SALSA, GREENS & MOJO VERDE SAUCE

BIG ISLAND KOPE BEEF \$17

COFFEE CRUST PULLED BEEF W/ SLAW, GRILLED PINEAPPLE & CHIPOTLE MAYONNAISE

WANT FRIES WITH THAT? NO PROBLEM-O!

ADD A SERVE FOR \$9

MEA 'ONO

"something sweet or delicious"

take your dessert experience to new heights w/ our paired 15ml snifter - add \$6

HAUPIA PIE \$14 [VG / GF]

Pronounced "how-pee-uh"

A delicious combination of chocolate & coconut, layered in an almond crust
paired snifter - MAC. Macadamia & Wattleseed liqueur by Brookie's

CHERRY BOMB \$14 [VG / GF]

Two scoops of our house churned cherry ice-cream,
exploding from a crisp waffle cone casing
paired snifter - Native Lilly Pilly gin by Needle & Pin

SPICED APPLE DUMPLINGS \$14

Hand folded apple pie dumplings, dusted in cinnamon sugar
& served w/ creme fraiche & burnt rum caramel
paired snifter - Dead Man's Drop spiced rum by Stone Pine

O'AHU FUDGE \$8 [GF]

A small, but not insignificant, finish...

Two pieces of creamy fudge featuring premium Australian gin & rye whisky liqueur
paired snifter - Orange Blossom gin by Stone Pine OR Black Rye coffee liqueur by Belgrove

CHEESE BOARD \$32 [GFO]

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

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 \$7

Freshly brewed coffee, sweetened w/ condensed milk

MILKSHAKES \$7

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

JUICES \$5

- . orange . pineapple . pine/lime .

FRESH COCONUT \$10

MOCKTAILS \$14

non-alcoholic cocktails

- . nada colada .
- . raspberry & mint nojito .
- . mai kinda tai .
- . placebo'rita .
- . lava lamp .
- . wipe out .
- . nogroni .

**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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