

# Menu

## **Cured Akaroa Salmon**

Cured Akaroa Salmon on toasted bread with caper gremolata, and poached eggs GFA | DF | \$25

## **Eggs on toast your way**

Eggs on toast your way | GFA | DFA | \$16

## **Fried chicken**

Fried chicken with horseradish BBQ sauce, scallion, kimchi, sesame seeds, and smoked aioli GF | \$24

## **Venison pie**

Wild mushroom and venison potato top pie. Served with roasted young carrot, garden beans and shiitake jus | GFA | \$32  
Chefs suggestion - side of baby potatoes (\$10)

## **Tripled cooked fries**

Triple cooked fries with homestead ketchup and truffle aioli | GF | DF | \$14

## **16hr Beef brisket**

16hr beef brisket on sourdough with poached eggs and chipotle hollandaise | GFA | \$30

## **Homestead soup of the day**

Served with brioche | GFA | DFA | \$18

## **Crispy beef wonton**

Crispy beef wonton with roasted artichoke and truffle cream | \$17  
Chefs suggestion - side of Turkish bread (\$8)

## **Homestead ravioli**

Homestead made ravioli filled with confit pumpkin & pine nut, served with butternut vinegar sauce and fermented chilli oil | V | \$25

## **Market fish**

Herb crumbed market fish, potato and pickled salad with Negroni puree | \$29

GF = Gluten Free | DF = Dairy Free | V = Vegetarian | A = Available

## **Sides**

Bacon	\$7	Eggs your way	\$6
Mushrooms	\$6	Sourdough	\$6
Hollandaise	\$6	Crispy chicken	\$9
Roasted Turkish bread and olive oil with dukkah	\$8	Chermoula roasted baby potatoes	\$10

Turn over for beverage selection

# Beverages

## Wine

**De Bortoli Prosecco**

\$10.00 | \$39.00

**Rua Pinot Noir**

\$12.00 | \$55.00

**Brookfields Syrah**

\$12.00 | \$55.00

**Jules Taylor Pinot Gris**

\$12.00 | \$55.00

**Jules Taylor Sauvignon Blanc**

\$12.00 | \$55.00

**Jules Taylor Rose**

\$12.00 | \$55.00

**Jules Taylor Chardonnay**

\$12.00 | \$55.00

## Beer & Cider

**Heineken**

\$9.00

**Heineken Light | Zero %**

\$8.00

**Corona**

\$9.00

**Three Boys IPA**

\$10.00

**Three Boys Pilsner**

\$10.00

**Three Boys Apple Cider**

\$9.00

## Non-Alcoholic

**Soda water | Tonic water**

\$5.00

**Sparkling water - 750 mls**

\$9.00

**Almighty Organic Juice range**

Apple | Orange | Guava, Lime & Apple |

Apple, Orange & Mango | \$6.50

**Pete's Natural range**

Lime-o-Nade | Currant Crush | Kola |

\$7.00

**Soft drinks**

Coke | Coke No Sugar | Sprite |

L&P | \$5.00

**House made lemon lime and bitters**

\$7.00

## Coffee & Tea

**Americano | long black**

\$5.00

**Flat white | latte | cappuccino**

\$5.50

**Hot Chocolate | Chai Latte**

\$5.50

**Dilmah loose leaf vivid tea**

ceylon breakfast | earl grey | pure green |  
jasmine green | peppermint | elderflower &  
apple | blueberry | blood orange &  
eucalyptus | chamomile | \$5.00

**Iced Drinks**

chocolate | coffee | mocha | chai | \$7.50

**Fluffy**

\$3.00

**Caramel syrup | vanilla syrup**

\$1.00

**Plant based milks**

oat | soy | almond | \$1.00

**Takeaway cup**

\$0.50



**MONA VALE**

**HOMESTEAD**