

RESTAURANT MENU

BRUNCH

CURED AKAROA SALMON

with turkish bread, caper gremolata and poached eggs

\$25.00 | GFA / DF

CARAMELISED BANANA

WAFFLE

with cardamom agave and whipped vanilla mascarpone

\$24.00 | V | *Chef's suggestion - add belly bacon for \$7.00*

ASPARAGUS, AGRIA AND COMTE PRESSED

with orange blossom hollandaise and poached eggs

\$28.00 | GF / V

EGGS ON TOAST

cooked your way - scrambled | poached | fried

\$16.00 | GFA / DFA | *Chef's suggestion - add fresh avocado for \$7.00*

LUNCH

BUTTERMILK FRIED CHICKEN

with horseradish BBQ, scallion, kimchi mayonnaise, coriander and sesame

\$24.00 | GFA

HOMESTEAD LAMB GNOCCHI

with courgette, nduja butter, pickled onion and pecorino

\$32.00 | GFA | *Vegetarian option with truffle mushroom, walnuts and pecorino*

BAKED AKAROA SALMON

with barley salad, swede and brown butter

\$30.00 | *Chef's suggestion - add roasted potatoes for \$10.00*

BUTTER POACHED BEEF

CHEEK

with potato galette, horseradish fraiche, summer greens, blueberry and pinot jus

\$36.00 | GFA

CHARRED BROCCOLINI

with cranberry, black garlic, lemon and comte

\$18.00 | GF / V

BABY COS SALAD

with hemp seed mayonnaise, white anchovy and bacon

\$16.00 | GF / DFA

TRIPLE COOKED FRIES

with homestead ketchup and truffle aioli

\$14.50 | GF / DF / V

DESSERT OF THE DAY

please ask what we have on offer!

\$16.00

SIDES

avocado \$7.00 | bacon \$7.00 | eggs your way \$8.00 | mushrooms \$6.00 | toasted sourdough bread \$8.00 (GFA) | hollandaise \$6.00 | toasted turkish bread served with olive oil and dukkah \$12.00 (GFA) | crispy chicken \$9.00 | chermoula roasted baby potatoes \$10.00

All food is made in a kitchen that handles gluten. Please speak to the staff if you have any dietary requirements.

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

BEVERAGES MENU

WINE *by glass / by bottle*

WHITE

De Bortoli Prosecco \$12.00 / \$42.00	Jules Taylor Pinot Gris \$14.00 / \$60.00	Jules Taylor Chardonnay \$14.00 / \$60.00
Jules Taylor Rose \$14.00 / \$60.00	Jules Taylor Sauvignon Blanc \$14.00 / \$60.00	

RED

Brookfields Syrah \$14.00 / \$60.00	Rua Pinot Noir \$14.00 / \$60.00
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BEER AND CIDER

Heineken \$10.00	Heineken Light Zero \$9.50	Corona \$10.00
Three Boys Pilsner \$12.00	Three Boys Apple Cider \$10.00	

NON ALCOHOLIC

Soda Tonic Water \$5.00	Homestead Lemon Lime and Bitters \$7.00	
Almighty Organic Juice Range - \$6.50 <i>Apple Orange Guava, Lime & Apple Apple, Orange & Mango</i>	Pete's Natural Range - \$7.00 <i>Lime-o-nade Current Crush Kola Sugarfree Sparkling Water</i>	

COFFEE & TEA

Americano Long Black Short Black - \$5.00	Dilmah Loose Leaf Vivid Tea
Flat White Cappuccino - \$5.50	Range - \$5.00
Mocha Hot Chocolate Chai Latte - \$5.50	<i>Ceylon Breakfast Earl Grey </i>
Latte - \$6.00	<i>Pure Green Jasmine Green </i>
Fluffy - \$3.00	<i>Peppermint Elderflower &</i>
	<i>Apple Blueberry Blood</i>
Iced Coffee Iced Mocha Iced Chocolate	<i>Orange & Eucalyptus </i>
Iced Chai - \$7.50	<i>Chamomile</i>
Caramel Vanilla Hazelnut - \$1.00	
Oat Milk Soy Milk Almond Milk - \$1.00	
Decaffeinated - \$1.00 Extra Shot - \$0.50	
Takeaway - \$0.50	