



Brunch

Mona Vale Breakfast | Potato Hash | Eggs | Bacon | Wild Mushroom | Spinach | Confit Tomato | Toast | **\$36**

Thulani Farm Eggs Your Way on Ciabatta or Sourdough | **\$17**
Wild Mushroom | Chorizo | Truffle Butter | Poached Eggs | **\$21**

Homestead Bacon Butty | **\$14**

Warmed Banana & Pistachio Bread | Salted Butter | **\$11**

Something Little

Cray Fish Arancini | Black Garlic | Parmesan **\$10**

Scampi Toast | **\$14**

Grilled Octopus | Feijoas | Chilli Oil | Prawn Emulsion | **\$15**

MVP Cheese Toasties | Mustard | Pickles | **\$18**

Buttermilk Fried Chicken | Pickle Salad | Chipotle Aioli | **\$18**

Duck Parfait Beetroot | Lin Seed Crackers | **\$22**

Cardrona Gin Cured Salmon | Pickled Fennel | Parsley Oil | **\$16**

Spiced Pumpkin Soup with Grilled Bread | **\$15**

Crinkle Fries | Aioli | **\$10**

Green Salad | **\$8**

Grilled Ciabatta Loaf | Marmite Butter | **\$9**

Little Larger

Shallot and Bacon Crumbed Fish N Chips | **\$39**

Beef Cheek Potato Top Pie | **\$38**

MVP Double Cheeseburger | **\$24**

Horapito & Kumara Gnocchi | Spinach Chevre | Wild Mushrooms **\$28**

Lumina Lamb Presse | Agria Mash | Pickled Lemon | **\$41**

To Share

Garden Lunch for Two | **\$48**

Croquettes | Cured Meat | Cheese | Grilled Bread | Pickles | Mustard



Mona Vale High Tea | \$60pp

Full selection of both savory and sweet served with your choice of hot or non-alcoholic beverage

Add prosecco for \$10

High Tea Single Serves

Buttermilk Scone with Cream and Homestead Preserve | \$4.5

Chocolate & Mint Almond Joconde | \$6.5

Dark chocolate Madeleine | \$6

Macarons | \$7.5

Matcha Choux Bun | \$6.5

Homestead Club Sandwich | \$6

Scampi Toast | \$6

Winter Vege Quiche | Relish | \$5.5

Venison & Fennel Sausage Roll | \$5.5

Something Sweet

Vanilla Ice Cream | \$4.5

Double Chocolate brownie | \$7.5

Tiramisu Eclair | \$9

NZ Cheeses, Crackers & Honey | \$23