



Weekdays

7:00–11:30

HOMELAND

Three Cheese or date scones, whipped butter		6
Savoury brioche snails – spinach, feta, roast capsicums		7
Dusty Apron toast with butter and Homeland preserves		7
Herbed focaccia, labne and pistachio dukkah		7
Homeland granola, poached and fresh fruit, Niue honey, coconut yoghurt		16
Brown rice, miso, apple porridge, toasted nuts, tofu cream with oat milk	w	16
Scrambled eggs, toasted baguette, minted pea green chilli salsa		18
Corn and blueberry fritters, roast stone fruit, kawakawa mascarpone		18
Avocado smash, smoked tomatoes, toasted quinoa, toast		18
Turkish eggs, whipped yoghurt, Aleppo chilli butter, Turkish toast		21
Moodew paneer, grilled hangi pork belly, spinach, labne, pistachio dukkah		21
Smoked kahawai kedgerree, crème fraiche, fried egg, PNG curry powder		22
Minced CBC clam fritters, fried egg, chilli jam, crème fraiche		19
Grilled mushrooms		6
Avocado smash		7
Minted pea green chilli salsa		7
Smoked tomatoes		6
Moodew paneer		6
Grilled hangi pork belly		10

Breakfast



Weekends

8:00–15:00

HOMELAND

Three Cheese or date scones, whipped butter		6
Savoury brioche snails – spinach, feta, roast capsicums		7
Dusty Apron toast with butter and Homeland preserves		7
Herbed focaccia, labne and pistachio dukkah		7
Homeland granola, poached and fresh fruit, Niue honey, coconut yoghurt		16
Brown rice, miso, apple porridge, toasted nuts, tofu cream with oat milk	vv	16
Scrambled eggs, toasted baguette, minted pea green chilli salsa		18
Corn and blueberry fritters, roast stone fruit, kawakawa mascarpone		18
Avocado smash, smoked tomatoes, toasted quinoa, toast		18
Turkish eggs, whipped yoghurt, Aleppo chilli butter, Turkish toast		21
Grilled mushrooms		6
Avocado smash		7
Minted pea green chilli salsa		7
Smoked tomatoes		6
Moodew paneer		6
Grilled hangi pork belly		10
From 11:00		
Wood-roast artichokes, yuzu butter, chilli		15
Paua and cheddar toasted sandwich		19
Grilled paneer, rocket, smoked cherry tomatoes, beets, macadamias		18
Horopito cured salmon, bok choy, ginger aioli		19
Grilled asparagus, boiled egg, smoked kahawai roe		22
Buffalo mozzarella, charcuterie, pickled cucumber		22
Roast eggplant, turmeric cauliflower, freekah, pine nuts, black garlic		29
Rolled pavlova, blueberries and cream		16
Rhubarb clafouti, Niue honey mascarpone		16
Baked Basque cheesecake, roast tamarillo		17
Solomons Gold chocolate mousse cake, mascarpone and strawberries		18
Three New Zealand cheeses, walnut bread, relish		24
Baking from the counter		POA

Brunch



Weekdays
Weekends

from noon
from 15:30

HOMELAND

Herbed focaccia, labne and pistachio dukkah	14
Wood-roast artichokes, yuzu butter, chilli	15
Paua and cheddar toasted sandwich	19
Grilled paneer, rocket, smoked cherry tomatoes, beets, macadamias	18
Horopito cured salmon, bok choy, ginger aioli	19
Grilled asparagus, boiled egg, smoked kahawai roe	22
Buffalo mozzarella, charcuterie, pickled cucumber	22
Roast eggplant, turmeric cauliflower, freekah, pine nuts, black garlic	29
Slow braised lamb shoulder, smoked beets, hummus	33
Clams, silverbeet and quinoa, coconut ginger miso broth	29
Today's catch	POA
Miso braised beef cheek, kumara gnocchi, mascarpone	34
Wood-roast kumara, kawakawa pesto	12
Salad greens from Papatūānuku Kōkiri marae	14
Grilled asparagus, crunchy crumbs	14
Rolled pavlova, blueberries and cream	16
Rhubarb clafouti, Niue honey mascarpone	16
Baked Basque cheesecake, roast tamarillo	17
Solomons Gold chocolate mousse cake, mascarpone and strawberries	18
Three New Zealand cheeses, walnut bread, relish	24
Baking from the counter	POA

All Day Menu