



Weekdays

8:00—11:30

HOMELAND

| | | |
|---|------|-----|
| 3-Cheese or date scones, butter | | 6 |
| Savoury fold-overs – zucchini, chilli, parmesan | | 7 |
| Baking from the counter | | POA |
| | | |
| Two slices toasted Dusty Apron sourdough with butter and preserves | | 7 |
| Lime coconut sago, roast nectarine, toasted coconut | V | 17 |
| Homeland granola, roast pineapple, orange, Niue honey, coconut yoghurt | GF | 18 |
| Corn and blueberry fritters, hangi pork belly, stewed apple | | 24 |
| Cloudy Bay Clam rösti, fried egg, chilli jam, crème fraiche | GF | 22 |
| Avocado, herb roast tomato, smoky peanut butter, toast | V | 19 |
| Hot-smoked Ōra King Salmon, soft boiled egg, avocado, buffalo feta, toast | GF | 24 |
| Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toast | | 23 |
| Greenlea pulled beef cheek toasted sandwich, kimchi, cheese, mustard | | 19 |
| Moodew paneer, tomatoes, minted pea chilli salsa, pistachio dukkah | GF | 21 |
| Smoked kahawai kedgerree, crème fraiche, tamarind, boiled egg | GF | 22 |
| | | |
| One slice toasted Dusty Apron sourdough, or GF | V | 3 |
| Roast kumara, kawakawa pesto | GF.V | 10 |
| Field and shiitake mushrooms | GF.V | 8 |
| Herb roast tomato | GF.V | 6 |
| Spiced Moodew paneer | GF | 9 |
| Hangi pork belly (100g) | GF | 14 |

All eggs served at breakfast are organic

Eggs as ingredients in baking are free-range

Our milk is organic

Breakfast



Weekends

8:00—15:00

HOMELAND

| | | |
|--|------|-----|
| 3-Cheese or date scones, butter | | 6 |
| Savoury fold-overs – zucchini, chilli, parmesan | | 7 |
| Dusty Apron sourdough toast with butter and preserves | | 7 |
| Baking from the counter | | POA |
| Lime coconut sago, roast nectarine, toasted coconut | GF.V | 17 |
| Homeland granola, roast pineapple, orange, Niue honey, coconut yoghurt | GF | 18 |
| Corn and blueberry fritters, hangi pork belly, stewed apple | | 24 |
| Avocado, thyme roast tomato, smoky peanut butter, toast | V | 19 |
| Hot-smoked Ōra King Salmon, soft boiled egg, avocado, feta, toast | | 24 |
| Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toast | | 23 |
| Moodew paneer, tomatoes, minted pea chilli salsa, pistachio dukkah | GF | 21 |
| Smoked kahawai kedgerree, crème fraiche, tamarind, soft boiled egg | GF | 22 |
| Greenlea pulled beef cheek toasted sandwich, kimchi, cheese, mustard | | 19 |
| One slice toasted Dusty Apron sourdough, or GF | V | 3 |
| Wood-roast kumara, kawakawa pesto | GF.V | 10 |
| Field and shiitake mushrooms | GF.V | 8 |
| Thyme roast tomato | GF.V | 6 |
| Spiced Moodew paneer | GF | 9 |
| Hangi pork belly (100g) | GF | 14 |
| And from 11:00 | | |
| Wood-roast artichoke, capsicum, buffalo ricotta, pumpkin seeds | GF | 22 |
| Eggplant salad, turmeric cauliflower, quinoa, pine nuts, coconut yoghurt, black garlic | GF.V | 22 |
| Hay baked carrots, zucchini, olives, hummus, garlic dressing | GF.V | 22 |
| Charcuterie: A Lady Butcher pancetta, Aotea Barn Organic beef salami, smoked lamb's tongue, buffalo mozzarella, pickled cucumber | | 26 |
| Origin South lamb shoulder, potato gratin, minted pea chilli salsa | GF | 36 |
| Cloudy Bay Clams, silverbeet, quinoa, coconut ginger miso broth | GF | 35 |
| Gurnard, shiitake, asparagus, macadamia, yuzu | GF | 36 |
| Rollled pavlova, raspberries, sesame praline, cream | GF | 18 |
| Baked Basque cheesecake, strawberry, crème fraiche | | 17 |
| Solomons Gold chocolate truffle, honeycomb, crème fraiche ice cream | GF | 18 |
| Cheese: Black Tie, Devotion, Goats Blue – fig bread, pear | | 26 |

Brunch



Weekdays
Weekends

from noon
from 15:30

HOMELAND

| | | |
|--|------|-----|
| Wood-roast artichoke, capsicum, buffalo ricotta, pumpkin seeds | GF | 22 |
| Manuka smoked fish roe toasts, chilli lime ginger | | 14 |
| Hay baked baby carrots, zucchini, hummus, garlic dressing | GF.V | 22 |
| Charcuterie: A Lady Butcher pancetta, Aotea Barn Organic beef salami, pickled smoked lamb's tongue, buffalo mozzarella, pickled cucumber | | 26 |
| Eggplant salad, turmeric cauliflower, quinoa, pine nuts, black garlic, coconut yoghurt | GF.V | 22 |
| Spiced Moodew paneer, cherry tomatoes, pistachio dukkah, Niue Honey | GF | 19 |
| Hot-smoked Ōra King Salmon, potato ginger horseradish salad, salmon roe | GF | 24 |
| Shaved Tora pāua, roast fennel, lime | GF | 26 |
| Greenlea pulled beef cheek toasted sandwich, kimchi, cheese, mustard | | 19 |
| Origin South lamb shoulder, potato gratin, minted pea chilli salsa | GF | 36 |
| Cloudy Bay Clams, silverbeet, quinoa, coconut ginger miso broth | GF | 35 |
| Gurnard, shiitake, asparagus, macadamia, yuzu | GF | 36 |
| Wood-roast kumara, kawakawa pesto | GF.V | 10 |
| Orange, fava and sunflower sprouts, pine nuts, olive oil | | 8 |
| Hangi pork belly (100g) | GF | 14 |
| Spiced Moodew paneer | GF | 11 |
| Salad, Niue honey dressing | GF | 10 |
| Lime coconut sago, roast nectarine, toasted coconut | V | 17 |
| Rolled pavlova, raspberries, sesame praline, cream | GF | 18 |
| Baked Basque cheesecake, strawberries, mascarpone | | 17 |
| Solomons Gold chocolate truffle, honeycomb, crème fraiche ice cream | GF | 18 |
| Cheese: Black Tie, Devotion, Goats Blue - fig bread, pear | | 26 |
| Baking from the counter | | POA |

All Day



Thanks to our featured local food producers

Papatūānuku Kōkiri marae

Niue Honey

Cloudy Bay Clams

Moodew Paneer

Origin South Lamb

Greenlea Beef

Ōra King Salmon

Some of our dishes can be adjusted to suit a
vegan or vegetarian diet

All featured eggs are organic

Eggs as ingredients in baking are free-range

Our milk is organic