



HOMELAND

HOMELAND AT HOME DURING LEVEL 3

CONTACTLESS PAYMENT & PICK UP BETWEEN 10AM AND 6PM DAILY

Email: hello@homelandnz.com (list your items and your contact details)

Phone: 09 869 7555 (leave a voicemail if we're busy and we'll reply asap)

▽ = WILL NEED REHEATING

STARTERS

Chilled watermelon, buffalo feta + tomato salad, chilli gun-powder, pumpkin seeds	GF	18
Hay baked baby carrots, zucchini, hummus, olives, garlic dressing	GF.V	22
Eggplant salad, turmeric cauliflower, quinoa, pine nuts, black garlic, coconut yoghurt	GF.V	22
Hot-smoked Ōra King Salmon, potato ginger horseradish salad, finger lime	GF	24
100g creamed Chatham Islands pāua in pouch (serves 1 – 2 on your own toast) ▽		35

MAINS – ALL NEED REHEATING ▽

Spiced Moodew paneer in coconut ginger miso broth with silverbeet, peas, chickpeas and quinoa ▽	GF	30 (for one)
Wood-roast Greenlea beef short rib off the bone, kimchi cucumber slaw, orange aioli, cashews ▽	GF	74 (for two)
Half or whole boneless braised Hawke's Bay lamb shoulder, minted pea chilli salsa ▽	GF	48 = Half (for two +) 90 = Whole (up to five)

SIDE DISHES – ALL SERVE 2 – SOME NEED REHEATING ▽

Roast kumara, kawakawa pesto ▽	GF.V	12
Grilled broccolini, feta, macadamias	GF	12
Roast corn, chilli butter ▽	GF	12
Salad, Niue honey dressing	GF	10
Potato miso gratin x 2 pieces ▽	GF	14
Many mushrooms, greens, ginger lemon soy ▽	GF.V	14

Take Away



DESSERTS

Lime coconut sago, roast nectarine, toasted coconut	GF.V	17
Rolled pavlova, raspberries, sesame praline, cream	GF	18
Basque cheesecake, berries		19
Chocolate brownie ganache and milk crumb pile-up		20

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