



Weekdays

8:00–11:30

## HOMELAND

3-Cheese scones, butter		6
Baking from the counter		POA
Two slices toasted Dusty Apron sourdough with butter and preserves	*GF	7
Lime coconut sago, roast peach, toasted coconut	GF.V	17
Homeland granola, fruit compote, Niue honey, coconut yoghurt	GF	18
Corn fritters, hāngī pork belly, stewed apple		26
Creamed Chatham Islands pāua on toast		26
Avocado, herb roast tomato, smoky peanut butter, toast	*GF.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	*GF	23
Greenlea pulled beef cheek toasted sandwich, kimchi, cheese, mustard		19
Smoked kahawai kedgerree, crème fraiche, tamarind, soft-boiled egg	GF	23
One slice toasted Dusty Apron sourdough, or Gluten Free	*GF.V	3
Roast kūmara, kawakawa pesto	GF.V	10
Roast corn, chilli butter	GF	9
Spiced Moodew paneer	GF	12
Hangi pork belly (100g)	GF	15

\*GF = Can be Gluten Free Toast (not from Dusty Apron)

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
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, fruit compote, Niue honey, coconut yoghurt	GF	18
Corn fritters, hāngī pork belly, stewed apple		26
Avocado, thyme roast tomato, smoky peanut butter, toast	V	19
Hot-smoked Ōra King Salmon, soft boiled egg, avocado, buffalo feta, toast		24
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toast		23
Creamed Chatham Islands pāua on toast		26
Smoked kahawai kedgeree, crème fraîche, tamarind, soft boiled egg	GF	23
Greenlea pulled beef cheek toasted sandwich, kimchi, cheese, mustard		19
One slice toasted Dusty Apron sourdough, or GF	V	3
Roast kūmara, kawakawa pesto	GF, V	10
Roast corn, chilli butter	GF	8
Grilled broccolini, feta, macadamias	GF	12
Spiced Moodew paneer	GF	12
Hāngī pork belly (100g)	GF	15
And from 11:00		
Chilled watermelon, buffalo feta + tomato salad, chilli gun-powder, pumpkin seeds	GF	18
Sesame miso roast eggplant, ginger pumpkin, coconut yoghurt, pickled daikon, hazelnuts	GF, V	22
2 x beer battered Moodew paneer tortillas, sweet chilli, avocado, coleslaw		20
Hay baked baby carrots, zucchini, olives, hummus, garlic dressing	GF, V	22
Charcuterie: Aotea Barn Organic beef macadamia salami, duck + chicken liver pâté, smoked duck, beet kraut, pickled cucumber, olives		26
Origin South lamb shoulder, potato gratin, minted pea chilli salsa	GF	36
Green shell mussels, silverbeet, quinoa, coconut ginger miso broth	GF	30
Catch of the Day, many mushrooms, greens, ginger lemon soy	GF	37
Lime coconut sago, roast peach, toasted coconut	GF, V	17
Solomons gold chocolate mousse, hazelnut biscotti, praline		18
Baked Basque cheesecake, roasted plum		18
Sheep yoghurt panna cotta, blood orange, pistachio	GF	18
Cheese: Goats Waikato, Brie De Moutere, Goats Blue, pear, housemade seeded crackers, honeycomb		26

Weekend Brunch



Weekdays  
Weekends

from noon  
from 15:30

## HOMELAND

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
Charcuterie: Aotea Barn Organic beef macadamia salami, duck + chicken liver pâté, smoked duck, beet kraut, pickled cucumber, olives		26
Sesame miso roast eggplant, ginger pumpkin, coconut yoghurt, pickled daikon, hazelnuts	GF.V	22
2 x beer battered Moodew paneer tortillas, sweet chilli, avocado, coleslaw		20
Hot-smoked Ōra King Salmon, roast fennel, celeriac salad, finger lime chilli dressing	GF	24
Creamed Chatham Islands pāua on toast		26
Green shell mussels, silverbeet, quinoa, coconut ginger miso broth	GF	30
Slow roast Greenlea beef cheek, pinto beans, harissa, sesame dressing	GF	39
Origin South lamb shoulder, potato gratin, minted pea chilli salsa	GF	37
Catch of the Day, many mushrooms, greens, ginger lemon soy	GF	38
Roast kumara, kawakawa pesto	GF.V	10
Grilled broccolini, feta, macadamias	GF	12
Roast corn, chilli butter	GF	9
Hāngī pork belly (100g)	GF	15
Spiced Moodew paneer	GF	12
Salad, Niue honey dressing	GF	10
Lime coconut sago, roast peach, toasted coconut	GF.V	17
Solomons Gold chocolate mousse, hazelnut biscotti, praline		19
Baked Basque cheesecake, roast plum		18
Sheep yoghurt panna cotta, blood orange, pistachio	GF	18
Cheese: Goats Waikato, Brie De Moutere, Goats Blue, pear, housemade seeded crackers, honeycomb		26

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

## Cocktails

### Peachy Keen

Peach puree, chamomile, lemon, orange, bitters, topped with tonic

### Bee's Knees

The Proof gin, Niue honey, lemon

### Rosemary Bramble

Reid & Reid gin, blueberry, rosemary, lemon

### Bonita

Herradura reposado tequila, Cointreau, passionfruit, pineapple sage, lime, chilli, agave

### Penicillin

Thomson Smoked Manuka whisky, ginger lemongrass syrup, lemon

### Strawberry Fields

Stolen white rum, strawberry, lime, basil, topped with soda

### Old Fashioned Summer

Woodford Reserve bourbon, St. Germain, demerara, lemon, bitters

### Homeland Mojito

Stolen smoked rum, mint, chilli, finger lime, topped with ginger beer

## Smoothies

### Chunkie Monkey

Chocolate, banana, dates, maple syrup, milk

### Spirulina Green

Spirulina, banana, kiwi, apple juice



Karma Cola	o	8
Karma Cola Zero		8
Lemmy	o	8
Gingerella	o	8
Organic OJ	o	8
Organic AJ	o	8
Organic Apple / Guava / Passionfruit	o	8
Freshly Squeezed Orange Juice		9.5
Antipodes Sparkling IL		9.5
Espresso		4
Long Black		4
Flat White		4.5
Americano		4
Latte		5
Mocha		5.5
Short Macchiato		4.5
Long Macchiato		4.5
Ristretto		4
Homeland Cold Brew		6
Rawhiti Golden Turmeric Latte w oat milk		6
Hot Chocolate		6
Soy   Coconut   Oat   Decaf   Vanilla Shot		0.5
Fresh Mint Tea	o	6
Zealong Black	o	6
Zealong Lemon & Ginger	o	6
Zealong Peppermint & Kawakawa	o	6
Zealong Green	o	6
Zealong Chamomile	o	6
Zealong Aromatic	o	6
Teatotal English breakfast		6
Teatotal Earl Grey		6
Teatotal Rooibos		6

# Drinks



		Glass	Bottle	
<b>Bubbles</b>				
Cloudy Bay Pelorus NV		16	78	
Nautilus Cuvee NV			76	
2017 Huia Brut Rose	o/v		88	
<b>Sauvignon</b>				
2019 Dog Point Sauvignon Blanc, Marlborough	o/v	12	58	
2019 Craggy Range Te Muna, Martinborough			64	
2020 Greywacke, Marlborough			58	
<b>Chardonnay</b>				
2020 Muddy Water Deliverance, Waipara		11	50	
2019 Mahi Alchemy, Marlborough	v		78	
2018 Kate Radburnd, Hawke's Bay			135	
<b>Pinot Gris   Blanc   Aromatics</b>				
2018 Mt Edward Pinot Blanc, Central Otago	o/v	14	64	
2018 Seresin Chiaroscuro, Marlborough	o/v		60	
2019 Kumeu River Pinot Gris, Kumeu		12	58	
2018 Millton Riverpoint Viognier, Gisborne	o/v		66	
<b>Riesling</b>				
2019 Rippon Young Vines, Central Otago	o/v		66	
2016 Pegasus Bay Aria, Waipara Valley		19	92	
<b>Rosé</b>				
Mt Edward the Ted Rosé on tap		12	36	Carafe 500ml
2020 Mt Edward Rose, Central Otago			60	
2020 Red Metal Rose, Hawke's Bay		12	58	

		Glass	Bottle
<b>Pinot Noir</b>			
2019 Lake Hayes, Central Otago		15	70
2017 Black Estate Damstead, North Canterbury	o/v		96
2018 Amisfield, Central Otago	o		108
2016 Mammoth, Nelson	o		125
<b>Syrah</b>			
2019 Red Metal, Hawke's Bay		12	58
2017 Smith & Sheth CRU, Heretaunga			78
<b>Cabernet   Merlot Blends</b>			
2018 Man O War Bordeaux Island Blend, Waiheke		14	66
2017 Puriri Hills Mokoroa, Clevedon			82
2018 Te Mata Awatea, Hawke's Bay			94
<b>Beer</b>			
Citizen Pilsner on tap			12
Citizen Pale Ale			14
Citizen Light Lager			12
Hallertau Maximus #7			12
Hallertau Cider			12
<b>Sake</b>			
Zenkuro Junmai Sake		110ml 14	Bottle 375ml 38

o organic  
v vegan

Wine