



Weekdays

8:00—11:30

## HOMELAND

3-Cheese or Date scones, butter		7
Baking from the counter		POA
Two slices toasted Dusty Apron sourdough with butter and preserves	*GF	7
Lime coconut sago, roast rhubarb, toasted coconut	GF.V	17
Homeland granola, fruit compote, Niue honey, coconut yoghurt	GF	18
Corn fritters, hāngī pork belly, tamarillo relish		26
Creamed Chatham Islands pāua on toast		27
White bean tahini toast, crispy kale and garlic, hazelnut dukkah, lemon oil	V	18
Hot-smoked Ōra King Salmon, soft boiled egg, roast fennel, celeriac remoulade, 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	24
One slice toasted Dusty Apron sourdough, or Gluten Free	*GF.V	3
Roast kūmara, kawakawa pesto	GF.V	10
Roast potatoes, chilli butter	GF	10
3-Cheese polenta chips, roasted garlic aioli	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



Thanks to our featured local food producers

Papatūānuku Kōkiri marae

Niue Honey

Chatham Island Food Co.

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



Weekends

8:00—15:00

## HOMELAND

3-Cheese or Date scones, butter		7
Dusty Apron sourdough toast with butter and preserves		7
Baking from the counter		POA
Lime coconut sago, roast rhubarb, toasted coconut	GF. V	17
Homeland granola, fruit compote, Niue honey, coconut yoghurt	GF	18
Corn fritters, hāngī pork belly, tamarillo relish		26
Savoury bread and butter pudding with leek, thyme, cheddar		18
White bean tahini toast, crispy kale and garlic, hazelnut dukkah, lemon oil	V	18
Hot-smoked Ōra King Salmon, soft boiled egg, roast fennel, celeriac remoulade, buffalo feta, toast		24
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toast		23
Creamed Chatham Islands pāua on toast		27
Smoked kahawai kedgereee, crème fraiche, tamarind, soft boiled egg	GF	24
Greenlea pulled beef cheek toasted sandwich, kimchi, cheese, mustard		21
One slice toasted Dusty Apron sourdough, or GF	V	3
Roast kūmara, kawakawa pesto	GF. V	10
Wood-roast potatoes, chilli butter	GF	10
Grilled broccolini, feta, macadamias	GF	12
Salad, Niue honey dressing	GF	12
3-Cheese polenta chips, roasted garlic aioli	GF	12
Hāngī pork belly (100g)	GF	15
And from 11:00		
Roast Zimbabwe squash, many mushrooms, buffalo feta, spinach, pumpkin seeds	GF	22
Sesame miso roast eggplant, ginger pumpkin, coconut yoghurt, pickled kohlrabi, Canterbury hazelnuts	GF. V	23
Wood-roast lemon spiced ¼ cauliflower, hummus, garlic yoghurt, chilli butter	GF	24
2 x beer battered Moodew paneer tortillas, sweet chilli, avocado, coleslaw		21
Roast Jerusalem artichokes, stracciatella, beetroot, chilli gun-powder, pine nuts	GF	23
Charcuterie: Aotea Barn Organic beef macadamia salami, duck + chicken liver pâté, smoked lamb's tongue, beet kraut, pickled cucumber, olives		28
Half crayfish tail from the Chatham Islands, wood-roasted, dashi beurre blanc, cray oil tapioca, Marlborough pine nuts, salad + sprouts	GF	62
Origin South lamb shoulder, potato gratin, minted pea chilli salsa	GF	38
Cloudy Bay Clams, chorizo, pinto beans, saffron aioli, toast (toast can be GF)	GF	37
Chatham Blue cod, aromatic coconut, Kiwi quinoa, curry paste, greens	GF	38
Solomons Gold chocolate panna cotta, poached quince, Canterbury hazelnuts	GF	18
Peanut butter parfait, pretzel streusel, butterscotch		18
Baked Basque cheesecake, roast tamarillo		18
Cheese: Waikato, Brie De Moutere, Goats Blue, pear, housemade seeded crackers, honeycomb		26

Brunch



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Niue Honey

Chatham Island Food Co.

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

WIFI password: greatkai



Weekdays  
Saturday's

from noon  
from 15:30

## HOMELAND

Roast Jerusalem artichokes, stracciatella, beetroot, Marlborough pine nuts, chilli gun-powder	GF	23
Wood-roast Zimbabwe squash, many mushrooms, buffalo feta, spinach, pumpkin seeds	GF	22
Charcuterie: Aotea Barn Organic beef macadamia salami, duck + chicken liver pâté, smoked lamb's tongue, beet kraut, pickled cucumber, olives		28
Sesame miso roast eggplant, ginger pumpkin, coconut yoghurt, pickled kohlrabi, Canterbury hazelnuts	GF.V	23
2 x beer battered Moodew paneer tortillas, sweet chilli, avocado, coleslaw		21
Wood-roast lemon spiced ¼ cauliflower, hummus, garlic yoghurt, chilli butter	GF	24
Hot-smoked Ōra King Salmon salad, wood-roast celeriac, nam phrik num dressing, fennel, sumac	GF	24
Creamed Chatham Islands pāua on toast		27
Cloudy Bay Clams, chorizo, pinto beans, saffron aioli, black garlic toast (toast can be GF)	GF	37
Half crayfish tail, from the Chatham Islands, wood-roasted, dashi beurre blanc, Te Anau saffron risotto, cray oil tapioca, Marlborough pine nuts	GF	62
Grilled Greenlea beef sirloin, 3-cheese polenta chips, lemon chilli Brussels sprouts, anchovy hollandaise	GF	45
Origin South lamb shoulder, potato gratin, minted pea chilli salsa	GF	38
Chatham Blue cod, aromatic coconut, Kiwi quinoa, curry paste, greens	GF	38
Wood-roast kumara, kawakawa pesto	GF.V	10
Salad, Niue honey dressing	GF	12
3-Cheese polenta chips, roasted garlic aioli	GF	12
Hāngī pork belly (100g)	GF	15
Grilled broccolini, feta, macadamias	GF	12
Wood-roast potatoes, chilli butter	GF	10
Lime coconut sago, roast rhubarb, toasted coconut	GF.V	17
Solomons Gold chocolate panna cotta, poached quince, hazelnut	GF	18
Peanut butter parfait, pretzel streusel, butterscotch		18
Baked Basque cheesecake, roast tamarillo		18
Cheese: Waikato, Brie De Moutere, Goats Blue, pear, housemade seeded crackers, honeycomb		26

All Day



Thanks to our featured local food producers:

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Cloudy Bay Clams

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Cocktails

**Mocktail 1**  
pear, rhubarb shrub, lemon, rooibos tea syrup, topped with soda

**Tamarillo Tango**  
fresh tamarillo, turmeric, blueberry syrup, lime, topped with soda

**Penicillin**  
Thomson Smoked Mānuka whisky, lemon ginger tea syrup, lemon

**Negroni**  
Reid & Reid gin, Campari, Reid & Reid red vermouth, infused with blackberries, grapefruit, rosemary

**Beet Bordeaux**  
Honest Six Spiced Botanical rum, Reid & Reid Bitter Aperitivo, Reid & Reid red vermouth, beet, lemon

**French Inspired**  
Scapegrace gin, St. Germain elderflower liqueur, Chartreuse, pear, lemon, tarragon oil

**Rum Away with Me**  
house infused Stolen Dark rum, Mt. Edward vermouth, quince syrup, lime

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

**Clarity**  
clarified Herradura Reposado Tequila, St. Germain elderflower liqueur, chamomile, apple and lemon

Smoothies (available breakfast and lunch)

**Chunkie Monkey**  
Chocolate, banana, dates, maple syrup, milk

**Spirulina Green**  
Spirulina, banana, kiwi, apple juice

Healthy Shots

**Blackcurrant**

**Turmeric**

12

14

18

18

18

20

20

22

23

12

12

50ml

4

4



o organic  
v vegan

Karma Cola o 8

Karma Cola Zero 8

Lemmy o 8

Gingerella o 8

Karma Orange / Mango / Apple o 8

Karma Black Currant / Apple / Raspberry o 8

Karma Apple / Guava / Passionfruit Juice o 8

Freshly Squeezed Orange Juice 9.5

Antipodes Sparkling 1L 11

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 o 6

# Drinks

		Glass	Bottle			Glass	Bottle
Bubbles							
Cloudy Bay Pelorus NV, Marlborough		17	82		Pinot Noir		
Nautilus Cuvee NV, Marlborough			78		2018 Aurum, Central Otago	o/v	16 78
2017 Huia Brut Rose, Marlborough	o/v		88		2018 Urlar, Gladstone	o	19 96
					2017 Black Estate Damstead, North Canterbury	o/v	96
Sauvignon Blanc					2018 Amisfield, Central Otago	o	112
2020 Dog Point, Marlborough	o/v	13	60		2016 Mammoth, Nelson	o	125
2019 Craggy Range Te Muna, Martinborough			64				
2020 Greywacke, Marlborough		13	60		Syrah		
2019 a Thousand Gods, Marlborough	o		76		2019 Red Metal, Hawke's Bay	13	60
					2017 Smith & Sheth CRU, Heretaunga		86
Chardonnay					2017 Dry River The Twelve Spies, Martinborough		155
2020 Muddy Water Deliverance, Waipara		13	56				
2019 Mahi Alchemy, Marlborough	v	16	78		Cabernet   Merlot Blends		
2019 Q Wine, Waitaki Valley			110		2019 Man O War Bordeaux Island Blend, Waiheke	14	68
2018 Kate Radburnd, Hawke's Bay			135		2011 The Gabion, Matakana		110
2019 Pyramid Valley, North Canterbury	o/v		90		2020 Bohemian 'The Author', Hawke's Bay	13	60
					2018 Bostock, Hawke's Bay		120
Pinot Gris   Blanc   Aromatics					2018 Te Mata Awatea, Hawke's Bay		94
2018 Mt Edward Pinot Blanc, Central Otago	o/v	14	68				
2018 Seresin Chiaroscuro, Marlborough	o/v	14	64		To Finish		
2019 Kumeu River Pinot Gris, Kumeu		13	60		2018 Pegasus Bay Aria, Late Harvest, Waipara Valley	19	92
2020 Easthope Chenin Blanc, Hawke's Bay	v		96		Trinity Hill Touriga, Port NV, Hawke's Bay	16	110ml
2017 Herzog Mistral, Marlborough	o		120		Herzog Grappa NV, Marlborough	o	20 60ml
2018 Millton Riverpoint Viognier, Gisborne	o/v		72		Scoundrels and Rogues Cold Shoulder Ice Cider, North Canterbury	12	110ml 38 Bottle 375ml
Riesling					Sake		
2020 Rippon Young Vines, Central Otago	o/v		68		Zenkuro Junmai Sake, Queenstown	12	110ml 38 Bottle 375ml
2018 Misha's Vineyard Limelight, Central Otago		14	64				
					Beer		
Rosé					Citizen Pilsner on tap	440ml	13
2020 Rod McDonald on tap, Hawke's Bay		11	35	Carafe 500ml	Citizen Pale Ale	440ml	14
2020 Paritua, Hawke's Bay	o		54	o v organic vegan	Citizen Hazy Pale Ale	440ml	15.50
					Citizen Light Lager	440ml	13
					Hallertau Maximus #7	330ml	12
					Hallertau Cider	330ml	12
					Sawmill XPA	330ml	12

# Wine