



HOMELAND

3-Cheese or Date scone, butter			7
Two slices toasted Dusty Apron sourdough, butter + preserves	GF*		7
Baking from the counter	GF*		POA
Lime coconut sago, lime macerated strawberries, toasted coconut	GF.V		17
Homeland granola, fruit, coconut yoghurt, Niue honey	GF		18
Matakana sweetcorn fritters, hāngī pork belly, tamarillo relish			26
Avocado hummus toast, Fix + Fogg Smoke and Fire peanut butter, and raw tomatoes, crispy chickpeas		roast V	19
Hot-smoked Ōra King Salmon, soft-boiled egg, hummus, fennel, phrik num mango dressing, toasted sourdough		nam GF*	24
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toasted sourdough	GF*		23
Creamed Chatham Islands pāua on toasted Dusty Apron ciabatta	GF*		27
Smoked Kahawai kedgere, crème fraiche, tamarind, soft-boiled egg	GF		24
Greenlea pulled beef cheek toasted sandwich, kimchi, cheese, mustard			21
GF* = can be made with Gluten Free Toast			
One slice toasted Dusty Apron sourdough, or GF toast (not Dusty's GF though)	GF*.V		3
Roast kūmara, kawakawa pesto	GF.V		12
Roast Matakana sweetcorn, chilli gun-powder butter	GF		12
Grilled broccolini, feta, Taranaki macadamias	GF		12
Creamy wood-roast mushrooms, mushroom pâté	GF		11
3-Cheese polenta chips, roasted garlic aioli	GF		12
Panko crumbed pig's head croquettes, sweet chilli sambal			14
Hāngī pork belly (100g)	GF		15
And from 11:00			
Watermelon, buffalo feta, chilli gun-powder, minted lemon, Marlborough pine nuts	GF		22
Pickled peach, buffalo mozzarella, Curious Croppers tomatoes, pumpkin seeds	GF		23
Seared tuna, seaweed pearls, grilled green beans, pickled rhubarb, nori, finger lime	GF		25
Sesame eggplant, Matakana sweetcorn, miso tahini yoghurt, hazelnuts, pomegranate	GF.V		24
Greenlea beef salad, chilli, green papaya, mints, coriander, lemongrass, macadamias, rice vermicelli, toasted rice	GF		25
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
Origin South lamb shoulder, Kiwi Quinoa tabouleh, cucumber feta + tomato salad, garlic yoghurt, tapenade	GF		39
Cloudy Bay Clams, green coconut curry, choy sum, eggplant, lime, toasted focaccia	GF*		38
Chatham Islands Blue Cod, greens, nam phrik num mango dressing, fried wood ear, shiitake		wok-GF	40
Salted Solomons Gold chocolate tart, date caramel, roast grapes			18
Brioche summer pudding, vanilla custard			18
Ginger mousse, roasted plum, gingernut macadamia crumb	GF		18
Peach + basil sorbet, roasted apricot, basil sugar	GF.V		18
Cheese: Waikato, Brie De Moutere, Goats Blue, housemade seeded Honey by the Sea honeycomb		crackers,	30

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Thanks to our featured local food producers:

Papatūānuku Kōkiri marae
Niue Honey
Dusty Apron bread
Hāngī Master Rewi Spraggon
Chatham Island Food Co.
Cloudy Bay Clams
Moodew Paneer
Origin South Lamb
Greenlea Beef
Ōra King Salmon
Curious Croppers tomatoes
Solomons Gold chocolate
Eat Your Greens
Canterbury Hazelnuts
Pinoli Pine Nuts
Taranaki Macadamias
Clevedon Buffalo Co.
Urban Hippy Miso
Aotea Barn Organic
Matakana Corn Growers
The Wild Fermentary
Honey by the Sea

GF = Gluten Free

GF* = can be served with gluten free toast

V = Vegan

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



HOMELAND

Weekdays
Saturdays

from noon
from 15:30

Panko crumbed pig's head croquettes, sweet chilli sambal			14
Watermelon, buffalo feta, chilli gun-powder, minted lemon dressing, Marlborough pine nuts		GF	22
Sesame eggplant, Matakana sweetcorn, miso tahini yoghurt, hazelnuts, pomegranate	Canterbury	GF.V	24
Pickled peach, Clevedon Buffalo mozzarella, Curious Croppers tomatoes, seeds	pumpkin	GF	23
Wood-roast portobello mushrooms stuffed with buffalo feta, spinach, seeds, mushroom pâté, crispy kale, many mushrooms	pumpkin	GF	25
Greenlea beef salad, chilli, green papaya, mints, coriander, lemongrass, macadamias, rice vermicelli, toasted rice		GF	25
2 x beer battered Moodew paneer tortillas, sweet chilli, avocado, coleslaw			21
Wood-roast lemon spiced ¼ cauliflower, hummus, garlic yoghurt, chilli butter	Aleppo	GF	24
Seared tuna, seaweed pearls, grilled green beans, pickled rhubarb, sauce, finger lime	nori	GF	25
Creamed Chatham Islands pāua on toasted ciabatta (*toast can be GF)		GF*	27
Charcuterie: Aotea Barn Organic beef macadamia salami, chicken liver pâté, smoked lamb's tongue, beet kraut, pickled cucumber, olives			30
Cloudy Bay Clams, green coconut curry, choy sum, eggplant, lime, toasted focaccia (*focaccia can be replaced with GF toast)		GF*	38
Greenlea scotch fillet, pumpkin purée, wood-roast wong bok, spinach, garlic dressing		GF	40
Origin South lamb shoulder, Kiwi Quinoa tabouleh, cucumber feta salad, garlic yoghurt, tapenade	tomato	GF	39
Chatham Islands Blue Cod, greens, nam phrik num dressing, fried wood ear, shiitake	wok	GF	40
Wood-roast kūmara, kawakawa pesto		GF.V	12
Green Salad, Niue honey dressing		GF	12
3-Cheese polenta chips, roasted garlic aioli		GF	12
Hāngī pork belly (100g)		GF	15
Grilled broccolini, feta, Taranaki macadamias		GF	12
Wood-roast Matakana sweetcorn, chilli gun-powder butter		GF	12
Brioche summer pudding, vanilla custard			18
Ginger mousse, roast plum, gingernut macadamia crumb			18
Peach + basil sorbet, apricot, basil sugar		GF.V	18
Salted Solomons Gold chocolate tart, date caramel, roast grapes			18
Cheese: Waikato, Brie De Moutere, Goats Blue, Honey by the Sea honeycomb, house made seeded crackers			30

All Day



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Origin South Lamb
Greenlea Beef
Solomons Gold chocolate
Dusty Apron bread
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