



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, rhubarb ginger compote, toasted coconut	GF.V	17
Homeland granola, fruit, Niue honey, coconut yoghurt	GF.V*	18
Avocado hummus toast, Fix + Fogg Smoke and Fire peanut butter, roast and raw tomatoes, crispy chickpeas	GF*.V	19
Hāngī pork belly, fried banana, tomato chutney, date tamarind puree, flaky paratha		26
Creamed Chatham Islands pāua on toasted Dusty Apron ciabatta	GF*	28
Hot-smoked Ōra King Salmon, soft-boiled egg, hummus, fennel, nam phrik num mango dressing, toasted Homeland focaccia	GF*	24
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toast	GF*	23
Greenlea pulled beef cheek toasted sandwich, kimchi, cheese, mustard		21
Smoked kahawai kedgerree, crème fraiche, tamarind, soft-boiled egg	GF	24
One slice toasted Dusty Apron sourdough, or Gluten Free	GF*.V	3
Creamy wood roast mushrooms, mushroom pate	GF	12
3-Cheese polenta chips, roasted garlic aioli	GF	12
Hāngī pork belly (100g)	GF	15

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

V* = Granola will be Vegan if served without the honey

All eggs served at breakfast are organic

Eggs as ingredients in baking are free-range

Our milk is organic

WiFi : greatkai

Breakfast



HOMELAND

3-Cheese or Date scone, butter		7
Two slices toasted Dusty Apron sourdough, butter + preserves	GF*	7
Lime coconut sago, ginger peach compote, toasted coconut	GF.V	17
Homeland granola, fruit, coconut yoghurt, Niue honey	GF.V*	18
Hāngī pork belly, fried banana, tomato chutney, date tamarind puree, flaky paratha		26
Avocado hummus, Fix + Fogg Smoke and Fire peanut butter, roast and raw tomatoes, crispy chickpeas, toasted sourdough	V	19
Hot-smoked Ōra King Salmon, soft-boiled egg, hummus, fennel, nam phrik num mango dressing, toasted Homeland focaccia	GF*	24
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toast	GF*	23
Creamed Chatham Islands pāua on toasted Dusty Apron ciabatta	GF*	28
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
Harissa butter wood-roast Brussels sprouts, harissa mayonnaise, brandy cranberries	GF	13
Grilled broccolini, feta, Taranaki macadamias	GF	13
Creamy wood-roast mushrooms, mushroom pâté	GF	12
3-Cheese polenta chips, roasted garlic aioli	GF	12
Panko crumbed pig's head croquettes, spicy tomato chutney, crème fraiche		16
Hāngī pork belly (100g)	GF	15
And from 11:00		
Costa Rican black bean soup, soft poached egg, Māori Chief potatoes, focaccia	GF	18
Urban Hippie miso roast Jerusalem artichokes, cashew lime puree, chilli salsa	GF.V	24
Wood-roast Zimbabwe squash, mushrooms, mushroom pate, cacao porcini crumble		25
Grilled sesame eggplant, muhammara sauce, coconut yoghurt, walnuts	GF. V	24
Cloudy Bay Clams, coconut curry, eggplant, lime, toasted focaccia (can be GF)	GF*	26
Wood-roast chilli spiced lamb ribs, minted yoghurt, pickled cucumber	GF	24
Grilled Moodew paneer, paratha, date tamarind puree, kimchi slaw, Turkish yoghurt		23
Wood-roast lemon spiced cauliflower, hummus, garlic yoghurt, Aleppo chilli butter	GF	24
Hawkes Bay lamb shank, pistachio korma sauce, masala potatoes, pea salsa, kumara crisps	GF	43
Greenlea scotch fillet, parsnip puree and crisps, wood-roast roots, spiced spinach, Thomson Single Malt Peat Whisky butter	GF	47
Chatham Islands Blue Cod, greens, nam phrik num mango dressing, wok-fried wood ear, shiitake	GF	44
Feijoa, ricotta, walnut shortbread		18
Red wine spiced poached pear, Solomons Gold chocolate crèmeux, walnut	GF	18
Baked Basque cheesecake, roast tamarillo, crème fraiche		18
Cheese: Waikato, Brie De Moutere, Goats Blue, housemade seeded crackers, Honey by the Sea honeycomb		30



HOMELAND

Wednesday - Friday
Saturdays

from noon
from 15:30

Panko crumbed pig's head croquettes, spicy tomato chutney, crème fraiche		16
Costa Rican black bean soup, soft poached egg, Māori Chief potatoes, focaccia	GF*	18
Grilled sesame eggplant, muhammara sauce, coconut yoghurt, walnuts	GF.V	24
Pickled peach, Clevedon buffalo mozzarella, Curious Croppers tomatoes, pumpkin seeds	GF	24
Urban Hippy miso roast Jerusalem artichokes, cashew lime puree, chilli salsa	GF.V	24
Wood-roast lemon spiced ¼ cauliflower, hummus, garlic yoghurt, preserved lemon, Aleppo chilli butter	GF	24
Wood-roast Zimbabwe squash stuffed with mushrooms, mushroom pâté, cacao mushroom crumble		25
Grilled Moodew paneer, paratha, date tamarind puree, kimchi slaw, Turkish yoghurt		23
Wood-roast chilli spiced lamb ribs, minted yoghurt, pickled cucumber	GF	24
Cloudy Bay Clams, green coconut curry, choy sum, eggplant, lime, toasted focaccia (*focaccia can be replaced with GF toast)	GF*	25
Creamed Chatham Islands pāua on toasted ciabatta (*toast can be GF)	GF*	28
Smoked Canterbury duck breast, lardo duck sausage, roast tamarillo, garlic chutney, agave horseradish, Taranaki macadamias, persimmon	GF	43
Hawkes Bay lamb shank, pistachio korma sauce, masala potatoes, pea salsa, kumara crisps	GF	43
Greenlea scotch fillet, parsnip purée and crisps, wood-roast roots, spiced spinach, Thomson Single Malt Peat Whisky butter	GF	47
Chatham Islands Blue Cod, greens, nam phrik num mango dressing, wok fried wood ear, shiitake	GF	44
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	13
Harissa butter wood-roast Brussels sprouts, harissa mayonnaise, brandy cranberries	GF	13
Baked Basque Cheesecake, roast tamarillo, crème fraiche		18
Red wine spiced poached pear, Solomons Gold chocolate crémeux, Canterbury hazelnut	GF	18
Feijoa, ricotta, walnut shortbread		18
Cheese: Waikato, Brie De Moutere, Goats Blue, Honey by the Sea honeycomb, house made seeded crackers		30

All Day

G&T's

Ecology

Ecology & Co. London Dry non-alcohol gin,
East Imperial grapefruit tonic, grapefruit, rosemary

Rifters

Rifters dry gin, East Imperial botanical tonic,
lemon, thyme

Meow Lucky

Meow Lucky gin, East Imperial yuzu lemonade,
lime, chilli

Cocktails

Peach

peach, chamomile, lemon, bitters,
topped with East Imperial tonic (non-alcoholic)

Quince

House infused Stolen dark rum, Mt. Edward vermouth,
quince, lime

Kiwi

Herradura Reposado tequila, Cointreau, kiwi, lime,
agave, topped with East Imperial yuzu lemonade

Kimchi Bloody Mary

Burnt Hill vodka, Wild Fermentary kimchi, tomato,
horseradish, Rocoto + Kaitai hot sauces, lemon, spices

Homeland Old Fashioned

Thomson manuka smoked whisky, yellow Chartreuse,
spiced red wine, burnt orange

Beer

Citizen Pale Ale on tap	440ml	13
Citizen Lager	330ml	12
Citizen Light Lager	330ml	11
Hallertau #7 IPA	330ml	12
Hallertau Cider	330ml	12
Sawmill Trans Tasman Hazy IPA	440ml	16
Sawmill Pilsner	330ml	12
Sawmill Bare Beer (non-alcoholic)	330ml	11



Fresh squeezed orange juice		9
Karma Cola	o	8
Karma Cola Zero		8
Lemmy Lemonade	o	8
Gingerella Ginger Ale	o	8
Karma Orange / Mango / Apple Juice	o	8
Karma Apple Juice	o	8
Karma Apple / Guava / Passionfruit Juice	o	8
Antipodes Sparkling 1L		11

Smoothies (available breakfast and lunch)

Boring Oat Avocado		14
Raglan coconut yogurt, avocado, blueberries, blackberries, banana, honey, Boring Oat Milk		
Green Smoothie		14
Apple, banana, pineapple, spinach, apple juice	v	
Homeland Frappe		14
Allpress espresso, vanilla, coconut milk, whipped coconut cream	v	

More and Tea

Homeland Cold Brew		6
Homeland Cold Brew, topped with East Imperial Tonic, lime		9
Rawhiti Golden Turmeric Latte w oat milk		6
Fresh Mint Tea	o	6
Zealong Black	o	6
Zealong Sweet Amber: black tea, ginger, lemon	o	6
Zealong Lemon & Ginger	o	6
Zealong Icebreaker: peppermint, spearmint, kawakawa	o	6
Zealong Green	o	6
Zealong Chamomile	o	6
Zealong Lady Gatsby: green tea, rose petal, manuka, cinnamon	o	6
Teatotal English breakfast		6
Teatotal Earl Grey		6
Teatotal Rooibos	o	6

o organic
v vegan

		Glass 150ml	Bottle	
Bubbles				
Cloudy Bay Pelorus NV, Marlborough		19	90	
2018 Huia Brut Rose, Marlborough	o/v		100	
Nautilus Cuvee NV, Marlborough			82	
Crisp, Delicate, Refined				
2021 Dog Point, Marlborough	o/v	15	70	
2018 Rockferry 3 rd Rock, Marlborough		13	58	
2019 Mahi Alchemy, Marlborough	v	16	78	
2019 Mt Edward, Central Otago	o/v	14	68	
2019 Seresin Chiaroscuro, Marlborough	o/v	14	64	
2020 Rippon Young Vines, Central Otago	o/v		68	
2021 Paritua Rose, Hawke's Bay	o		54	
Savvy, Aromatic, Vivacious				
2021 Greywacke, Marlborough		14	64	
2021 Craggy Range Te Muna, Martinborough			65	
2020 Spy Valley, Marlborough		14	64	
2020 Kumeu River, Kumeu		13	60	
2020 Easthope, Hawke's Bay	v		96	
2018 Misha's Vineyard Limelight, Central Otago		14	64	
2021 Mt. Edward the TED Rose, Central Otago (on tap)		12	36	Carafe 500ml
Complex, Spacious, Textural				
2021 Te Kano Blanc de Noir, Central Otago	o/v	14	64	
2020 Dicey, Bannockburn - Central Otago			70	
2019 a Thousand Gods, Marlborough	o		76	
2020 The Marlborough Estate Rose, Marlborough			88	
2019 Q Wine, Waitaki Valley, North Otago			110	
2018 Kate Radburnd, Hawke's Bay			150	
2017 Herzog Mistral, Marlborough	o		150	
2019 Millton Riverpoint, Gisborne	o/v	18	85	



Earthy, Spicy, Lush

2018 Aurum, Central Otago	o/v	16	78	
2009 Waitaki Braids, Waitaki Valley, North Otago			90	
2021 Red Metal, Hawke's Bay		15	70	
2020 Bohemian 'The Author', Hawke's Bay		13	60	
2021 Te Kano, Central Otago			120	

Savoury, Dynamic, Voluptuous

2018 Urlar, Gladstone	o	19	96	
2019 Amisfield, Central Otago	o		112	
2016 Mammoth, Nelson	o		145	
2011 The Gabion, Matakana			110	

Robust, Opulent, Bold

2017 Dry River The Twelve Spies, Martinborough			155	
2019 Man O War Bordeaux Island Blend, Waiheke		15	70	
2018 Bostock, Hawke's Bay			120	
2020 Te Mata Awatea, Hawke's Bay			100	

To Finish

2020 Pegasus Bay Aria, Late Harvest, Waipara Valley		19	96	
Trinity Hill, Port NV, Hawke's Bay		16	110ml	
Herzog Grappa NV, Marlborough	o	20	60ml	
Scoundrels and Rogues Cold Shoulder Ice Cider, North Canterbury		12	110ml	40 Bottle 375ml

Sake

Zenkuro Junmai Sake, Queenstown		14	110ml	40 Bottle 375ml
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Thanks to our featured local food producers:

Papatūānuku Kōkiri marae
Niue Honey
Hāngī Master Rewi Spraggon
Chatham Island Food Co.
Cloudy Bay Clams
Ōra King Salmon
Moodew Paneer
Origin South Lamb
Greenlea Beef
The Founders olive oil
Solomons Gold chocolate
Dusty Apron bread
Urban Hippie Miso
Aotea Barn Organic
Pinoli Pine Nuts, Marlborough
Canterbury Hazelnuts
Taranaki Macadamias
The Wild Fermentary
Curious Croppers tomatoes
Clevedon Buffalo Co.
Eat Your Greens
Honey by the Sea
Heilala Vanilla
Bostock Chickens & Cider Vinegar

GF = Gluten Free

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