



HOMELAND

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|--|--------|----|
| 3-Cheese or Date scone, butter | | 7 |
| Two slices toasted Dusty Apron sourdough, butter + preserves | GF* | 7 |
| Lime coconut sago, rhubarb compote, toasted coconut | GF.V | 17 |
| Homeland granola, fruit, coconut yoghurt, Niue honey | V* | 18 |
| Hāngī pork belly, fried banana, tomato chutney, date tamarind puree, flaky paratha | | 26 |
| Wood-roast portobello mushroom, Fix + Fogg Smoke and Fire peanut butter, pinenut eggplant dip, toasted sourdough | V | 21 |
| 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 kedgerree, 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 toast (not Dusty's GF though) | GF*.V | 3 |
| Roast kūmara, kawakawa pesto | GF.V | 12 |
| Harissa butter wood-roast baby potatoes, harissa mayonnaise, brandy cranberries | 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 relish, crème fraiche | | 16 |
| Hāngī pork belly (100g) | GF | 15 |
| And from 11:00 | | |
| Raw fish, coconut yoghurt, coriander and curry leaf oil, sago wafer, chilli ginger jelly | GF, DF | 25 |
| Clevedon buffalo mozzarella, grilled radicchio, orange, hazelnut praline | GF | 24 |
| Urban Hippie miso roast Jerusalem artichokes, cashew lime puree, chilli salsa | GF.V | 24 |
| Grilled sesame eggplant, muhammara sauce, coconut yoghurt, walnuts | GF. V | 24 |
| Cloudy Bay Clams, red 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, kūmara crisps | GF | 43 |
| Greenlea scotch fillet, miso potato purée, grilled cos, parmesan, Thomson Single Malt Peat Whisky butter | GF | 47 |
| Blue Warehou, greens, nam phrik num mango dressing, wok-fried wood ear, shiitake | GF | 44 |
| Warm date pudding, pecan butterscotch, smoked cream | | 18 |
| Pistachio tart, mandarin, coconut yoghurt | GF.V | 18 |
| Red wine spiced poached pear, Solomons Gold chocolate crémeux, Canterbury hazelnut | GF | 18 |
| Baked Basque cheesecake, roast tamarillo, crème fraiche | | 18 |
| Cheese: Waikato Goat, Brie De Moutere, Over the Moon Blue, Niue honey seeded crackers | | 30 |



HOMELAND

Wednesday - Friday
Saturdays

from noon
from 15:30

| | | |
|---|--------|----|
| Panko crumbed pig's head croquettes, spicy tomato chutney, crème fraiche | | 16 |
| Grilled sesame eggplant, muhammara sauce, coconut yoghurt, walnuts | GF.V | 24 |
| Clevedon buffalo mozzarella, grilled radicchio, orange, hazelnut praline | 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 |
| Grilled Moodew paneer, paratha, date tamarind puree, kimchi slaw, Turkish yoghurt | | 23 |
| Fiordland Wapiti tartare, bone marrow, chilli, dried yolk and truffle | GF*.DF | 29 |
| Wood-roast chilli spiced lamb ribs, minted yoghurt, pickled cucumber | GF | 24 |
| Raw fish, coconut yoghurt, coriander and curry leaf oil, sago wafer, chilli ginger jelly | GF.DF | 25 |
| Cloudy Bay Clams, green coconut curry, greens, eggplant, lime, toasted focaccia | GF* | 25 |
| Creamed Chatham Islands pāua on toasted ciabatta | 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, kūmara crisps | GF | 43 |
| Greenlea scotch fillet, miso potato purée, blackened beans, parmesan, 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 |
| Chargrilled baby carrots, paprika yoghurt, chimichurri, buffalo feta | GF | 14 |
| 3-Cheese polenta chips, roasted garlic aioli | GF | 12 |
| Hāngī pork belly (100g) | GF | 15 |
| 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 crèmeux, Canterbury hazelnuts | GF | 18 |
| Warm date pudding, pecan butterscotch, smoked cream | | 18 |
| Pistachio tart, mandarin, coconut yoghurt | GF.V | 18 |
| Cheese: Waikato, Brie De Moutere, over the moon creamy blue, Honey by the Sea honeycomb, house made nut and seed crackers | | 30 |

All Day

G&T's

Ecology

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

Proof of Life

Proof gin, East Imperial botanical tonic, lime, mint

Meow Lucky

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

Cocktails

Peach (non-alcoholic)

Peach, chamomile, lemon, aromatic bitters,
topped with East Imperial tonic

with Lighthouse gin or Broken Heart vodka

Kiwi

Scapegrace vodka, St.Germain elderflower
liqueur, kiwi, lime, topped with Fentamin's wild
english elderflower soda

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

Homeland Rum Espresso Martini

House infused Stolen Dark spiced rum, Allpress
espresso, Quick Brown Fox coffee liqueur

Cherry Ginger Kiss

Herradura Reposado tequila, Zenkuro Junmai
sake, cherry, lime, freeze dried raspberries, mint,
East imperial ginger beer

Beer

| | | |
|-----------------------------------|-------|----|
| 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 |



o organic
v vegan

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|--|---|----|
| 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 (only available breakfast and lunch)

Boring Oat Avocado

Raglan coconut yogurt, avocado, blueberries,
blackberries, banana, honey, Boring Oat Milk

Green Smoothie

Apple, banana, pineapple, spinach, apple
juice v

Homeland Frappe

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 | | 8 |
| Hakanoa Spicy Chai | | 6 |
| Rawhiti Golden Turmeric Latte w oat milk | | 7 |
| Fresh Mint Tea | o | 6 |
| Zealong: | o | 6 |
| Black / Lemon & Ginger / Green /Chamomile | o | |
| Sweet Amber: black tea, ginger, lemon | o | |
| Icebreaker: peppermint, spearmint, kawakawa | o | |
| Lady Gatsby: green tea, rose petal, manuka, cinnamon | o | |
| Teatotal: | | 6 |
| English breakfast / Earl Grey | | |
| Rooibos | o | |

Sparkling

| | Glass 150ml | Bottle |
|------------------------------------|-------------|--------|
| Cloudy Bay Pelorus NV, Marlborough | 19 | 95 |
| 2019 Huia Brut Rose, Marlborough | o/v | 110 |
| Nautilus Cuvee NV, Marlborough | | 82 |

Rose & White

| | | |
|--|-----|-----|
| 2020 The Marlborough Estate Rose, Marlborough | | 88 |
| 2021 Paritua Rose, Hawke's Bay | o | 55 |
| 2021 Te Kano Blanc de Noir, Central Otago | o/v | 64 |
| 2021 Dog Point, Marlborough | o/v | 15 |
| 2018 Rockferry 3 rd Rock, Marlborough | | 13 |
| 2020 Peregrine, Otago | v | 18 |
| 2019 Mt Edward, Central Otago | o/v | 15 |
| 2019 Seresin Chiaroscuro, Marlborough | o/v | 14 |
| 2020 Rippon Young Vines, Central Otago | o/v | 68 |
| 2021 Greywacke, Marlborough | | 14 |
| 2021 Craggy Range Te Muna, Martinborough | | 65 |
| 2020 Spy Valley, Marlborough | | 14 |
| 2020 Kumeu River, Kumeu | | 15 |
| 2020 Easthope, Hawke's Bay | v | 96 |
| 2019 Misha's Vineyard Limelight, Central Otago | | 16 |
| 2020 Dicey, Bannockburn, Central Otago | | 80 |
| 2020 Q Wine, Waitaki Valley, North Otago | | 110 |
| 2018 Kate Radburnd, Hawke's Bay | | 165 |
| 2017 Herzog Mistral, Marlborough | o | 150 |
| 2019 Millton Riverpoint, Gisborne | o/v | 17 |



o organic
v vegan

Red

| | Glass 150ml | Bottle |
|---|-------------|-----------------|
| 2014 Mon Cheval 'Mon Petit', North Canterbury | v | 17 |
| 2021 Red Metal, Hawke's Bay | | 15 |
| 2019 Fromm, Marlborough | o | 100 |
| 2020 Bohemian 'The Author', Hawke's Bay | | 14 |
| 2021 Te Kano, Central Otago | | 120 |
| 2018 Urlar, Gladstone | o | 19 |
| 2019 Amisfield, Central Otago | o | 112 |
| 2016 Mammoth, Nelson | o | 145 |
| 2011 The Gabion, Matakana | | 110 |
| 2019 Dry River The Twelve Spies, Martinborough | | 155 |
| 2019 Man O War Bordeaux Island Blend, Waiheke | | 16 |
| 2018 Bostock, Hawke's Bay | | 120 |
| 2020 Te Mata Awatea, Hawke's Bay | | 110 |
| To Finish | | |
| 2020 Pegasus Bay Aria, Late Harvest, Waipara Valley | 19 100ml | 96 |
| Trinity Hill, Port NV, Hawke's Bay | 16 75ml | |
| Herzog Grappa NV, Marlborough | 20 60ml | |
| Zenkuro Junmai Sake, Queenstown | 17 110ml | 54 Bottle 375ml |

Wine



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

Heilala Vanilla

Eat Your Greens

Canterbury Hazelnuts

Pinoli Pine Nuts

Taranaki Macadamias

Clevedon Buffalo Co.

Urban Hippie Miso

The Founders olive oil

Aotea Barn Organic

The Wild Fermentary

Honey by the Sea

Bostock Chickens + Cider Vinegar

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 eggs used are pasture raised and free range

Our milk is organic

WIFI password: greatkai