



Weekdays

10:00–11:30

## HOMELAND

3-Cheese or Date scones, butter		9
Homeland granola, fruit, coconut yoghurt, Niue honey	V*	18
Lime coconut sago, rhubarb compote, toasted coconut	GF.V	17
Hāngī pork belly, fried banana, tomato chutney, date tamarind puree, flaky paratha		26
Hot-smoked Ōra King Salmon, soft-boiled egg, hummus, fennel, preserved lemon and apple dressing, toasted Homeland focaccia	GF*	24
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toast	GF*	23
Smoked kahawai kedgeriee, crème fraiche, tamarind, soft-boiled egg	GF	24

**Breakfast**



## HOMELAND

Wednesday - Friday  
Saturdays

from noon  
from 15:30

Panko crumbed pig's head croquettes, spicy tomato chutney, crème fraiche		16
Clevedon buffalo mozzarella, grilled whitlof, mandarin, hazelnut praline	GF	24
Urban Hippie miso roast Jerusalem artichokes, cashew lime puree, chilli salsa	GF.V	24
Beetroot, black garlic, buffalo yoghurt + blue cheese mousse, macadamias, za'atar	GF	23
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, garlic yoghurt		23
Steamed green lipped mussels, white bean puree, Tom Yum, focaccia	GF*DF	25
Wood-roast sticky lamb ribs, Homeland kimchi	GF. DF	24
Raw fish, coconut yoghurt, coriander + curry leaf oil, sago wafer, chilli ginger jelly	GF.DF	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, apples	GF	43
Hawkes Bay lamb shank, pistachio korma sauce, masala potatoes, pea salsa, kūmara crisps	GF	43
Greenlea scotch fillet, miso potato purée, broccolini, parmesan, Thomson single malt peat whisky butter	GF	47
Grilled wapiti steak, creamy porcini sauce, red cabbage, spiced lotus crisps	GF	44
Fish of the day, tamarind bonito broth, scallop + prawn dumpling, mushrooms, sweet chilli sambal		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	17
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, whipped coconut cream	GF.V	18

All Day



## HOMELAND

3-Cheese or Date scone, butter		9
Two slices toasted Dusty Apron sourdough, butter + preserves	GF*	9
Lime coconut sago, roasted rhubarb , 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, white bean puree, 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 kedgere, crème fraiche, tamarind, soft-boiled egg	GF	24
Greenlea pulled beef cheek toasted sandwich, kimchi, cheese, mustard		24
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 Brussel sprouts, 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	17
<b>And from 11:00</b>		
Kingfish head and kūmara Mala spiced Fishcakes, XO Mayo		18
Raw fish, coconut yoghurt, coriander and curry leaf oil, sago wafer, chilli ginger jelly	GF, DF	25
Clevedon buffalo mozzarella, grilled radicchio, mandarin hazelnut praline	GF	24
Urban Hippie miso roast Jerusalem artichokes, cashew lime puree, chilli salsa	GF.V	24
Green lipped Mussels, Thai green curry, greens, focaccia	GF*	26
Wood-roast sticky lamb ribs, Homeland Kimchi	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 broccolini, parmesan, Thomson Single Malt Peat Whisky butter	GF	47
Fish of the day, tamarind bonito broth, scallop & prawn dumpling, mushrooms, sweet chilli sambal	GF*	44
Warm date pudding, pecan butterscotch, smoked cream		18
Pistachio tart, mandarin, whipped coconut yoghurt	GF.V	18
Red wine spiced poached pear, Solomons Gold chocolate crèmeux, 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		36

## G&T's

### Ecology

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

### Dancing Sands

Dancing Sands Sauvignon Blanc gin, East Imperial botanical tonic, orange, 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 Rum Espresso Martini

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

### Homeland Clover Club

Black Robin gin, tamarillo, Reid & Reid dry vermouth, lemon, egg white, kawakawa

### Cherry Ginger Kiss

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

## Beer

Citizen Pale Ale (on tap)	440ml	17
Citizen Lager	330ml	17
Citizen Light Lager	330ml	17
Hallertau #7 IPA	330ml	14
Hallertau Cider	330ml	20
Sawmill Idaho 7 Hazy IPA	440ml	20
Sawmill Pilsner (on tap)	440ml	22
Sawmill Bare Beer (non-alcoholic)	330ml	22



o organic  
v vegan

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 Berry Smoothie

Raglan coconut yogurt, strawberries, blackberries, raspberries, 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

Hakanoa Spicy Chai		6
Hakanoa Hot Toddy (Lemon/Ginger/Honey)		5
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		
Rooibus	o	

## Sparkling

	Glass 150ml	Bottle
Cloudy Bay Pelorus NV, Marlborough <i>Chardonnay / Pinot Noir</i>	19	95
2019 Huia Brut Rose, Marlborough <i>Pinot Noir</i>	o/v	110
Nautilus Cuvee NV, Marlborough <i>Pinot Noir / Chardonnay</i>		82

## Rose & White

2022 Black Barn Vineyards Rose, Hawke's Bay <i>Merlot</i>	15	67
2021 Paritua Rose, Hawke's Bay <i>Merlot / Cabernet Franc</i>	o	55
2020 The Marlborough Estate Rose, Marlborough <i>Merlot / Malbec / Riesling</i>		95
2021 Te Kano Blanc de Noir, Central Otago <i>Pinot Noir</i>	o/v	16
2020 Kumeu River, Kumeu <i>Pinot Gris</i>	15	75
2019 Man O War Valhalla, Waiheke <i>Chardonnay</i>	o/v	17
2019 Millton Riverpoint, Gisborne <i>Viognier</i>	v	96
2020 Easthope, Hawke's Bay <i>Chenin Blanc</i>		165
2018 Kate Radburnd, Hawke's Bay <i>Chardonnay</i>	16	82
2021 Red Metal 'Block Five', Hawke's Bay <i>Albarino</i>		70
2021 Craggy Range Te Muna, Martinborough <i>Sauvignon Blanc</i>	o/v	15
2018 Dog Point, Marlborough <i>Sauvignon Blanc</i>	o/v	14
2019 Seresin Chiaroscuro, Marlborough <i>Riesling / Pinot Gris / Gewürztraminer</i>	o/v	14
2020 Spy Valley, Marlborough <i>Chardonnay</i>	14	68
2015 Foxes Island 'Sur Lie Aged', Marlborough <i>Sauvignon Blanc</i>	14	67
2017 Herzog Mistral, Marlborough <i>Viognier / Marsanne / Roussanne</i>	o	150
2019 Mt Edward, Central Otago <i>Pinot Blanc</i>	o/v	16
2019 Misha's Vineyard Limelight, Central Otago <i>Riesling</i>	16	80
2020 Peregrine, Central Otago <i>Chardonnay</i>	v	18
2020 Rippon Young Vines, Central Otago <i>Riesling</i>	o/v	68
2020 Dicey 'Bannockburn', Central Otago <i>Chardonnay</i>		85



## Red

	Glass 150ml	Bottle
2011 The Gabion, Matakana <i>Cabernet Franc / Merlot</i>		110
2019 Man O War Bordeaux Island Blend, Waiheke <i>Cabernet Franc / Malbec / Merlot</i>	16	79
2018 TW Wines, Gisborne <i>Carmenere</i>	15	70
2018 De La Terre, Hawke's Bay <i>Tannant</i>		110
2021 Red Metal, Hawke's Bay <i>Syrah</i>	15	73
2020 Bohemian 'The Author', Hawke's Bay <i>Merlot</i>	14	65
2020 Te Mata Awatea, Hawke's Bay <i>Cabernet Sauvignon / Merlot / Cabernet Franc</i>		112
2018 Bostock, Hawke's Bay <i>Merlot</i>		120
2019 Dry River The Twelve Spies, Martinborough <i>Pinot Noir / Tempranillo / Syrah</i>		155
2019 Margrain 'Homeblock', Martinborough <i>Pinot Noir</i>	o	100
2019 Fromm, Marlborough <i>Syrah</i>		100
2020 Auntsfield, Marlborough <i>Pinot Noir</i>	o	107
2016 Mammoth, Nelson <i>Pinot Noir</i>	o	145
2019 Forager, North Canterbury <i>Pinot Noir</i>		115
2014 Mon Cheval 'Mon Petit', North Canterbury <i>Pinot Noir</i>	v	17
2021 Nanny Goat, Central Otago <i>Pinot Noir</i>	19	97
2021 Te Kano, Central Otago <i>Cabernet Franc</i>		120
2019 Amisfield, Central Otago <i>Pinot Noir</i>	o	112
<b>To Finish</b>		
2020 Pegasus Bay Aria, Late Harvest, Waipara Valley <i>Riesling</i>	19 100ml	100 Bottle 750ml
Trinity Hill, Port NV, Hawke's Bay <i>Touriga</i>	16 75ml	
Herzog Grappa NV, Marlborough <i>Montepulciano</i>	o	20 60ml
Zenkuro Junmai Sake, Queenstown <i>Rice</i>	17 110ml	54 Bottle 375ml

o organic  
v vegan



Cheese: Waikato Goats, Brie De Moutere, Over the Moon Creamy Blue,  
Honey by the sea honeycomb, house made nut and seed crackers

36

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  
True Eggs – pasture raised  
The Wild Fermentary  
Curious Croppers tomatoes  
Clevedon Buffalo Co.  
Eat Your Greens  
Honey by the Sea  
Heilala Vanilla  
Bostock Chickens & Cider Vinegar  
WithWild Wapiti - Fiordland

GF = Gluten Free

GF\* = can be made with GF toast

DF = Dairy Free

V = Vegan

Some of our dishes can be adjusted to suit a