



HOMELAND

Weekdays

9:30–11:30

Lime coconut sago, rhubarb compote, toasted coconut	GF.V	17
Homeland granola, fruit, Niue honey, coconut yoghurt	V*	18
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toast	GF*	23
Hāngī pork belly, fried banana, tomato chutney, date tamarind puree, flaky paratha	GF*	26
Wood-roast portobello mushroom, Fix + Fogg Smoke & Fire peanut butter, white bean miso puree, toasted sourdough	V*.GF*	21
Hot-smoked Ōra King Salmon, soft-boiled egg, hummus, fennel, preserved lemon apple dressing, toasted Homeland focaccia	GF*	24
Smoked kahawai kedgerree, crème fraiche, tamarind, soft-boiled egg	GF	24

Breakfast

Wi-Fi password: greatkai



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, flaky paratha, tomato chutney, date tamarind puree	GF*	26
Wood-roast portobello mushroom, Fix + Fogg Smoke & Fire peanut butter, white bean miso puree, toasted sourdough	V.GF*	21
Hot-smoked Ōra King Salmon, soft-boiled egg, hummus, fennel, preserved lemon apple 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, spiced tamarind, soft-boiled egg	GF	24
Papatūānuku Kōkiri marae green salad, Niue honey dressing	GF.V*	12
Roast kūmara, kawakawa pesto	GF.V	12
3-Cheese polenta chips, roasted garlic aioli	GF	12
Hāngī pork belly, Vietnamese mint apple slaw	GF	19
And from 11:00		
Mushroom, kūmara, smoked cheddar + silverbeet croquettes, crème fraiche		16
Charred asparagus, chunky pistachio orange salsa, Kiwi Quinoa chickpea tabouleh, citrus red onions	GF.V	24
Raw fish, coconut yoghurt, coriander curry leaf oil, sago wafer, chilli ginger jelly	GF.DF	25
Clevedon buffalo mozzarella, kawakawa pesto, red wine jelly, salad, crostini	GF*	24
Wood-roast sticky pork ribs, Homeland kimchi	GF.DF	24
Grilled Moodew paneer, cucumber cabbage slaw, crispy moong dhal, peanut sauce	GF	23
Wood-roast fenugreek spiced pumpkin, onion crema, pumpkin hummus, pickled asparagus, olive praline	GF.V	25
Chermoula braised Hawkes Bay lamb shoulder, roast garlic buffalo curd, beetroot, puffed quinoa	GF	43
Greenlea scotch fillet, miso potato purée, seasonal vegetables, 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
Sheep's milk kulfi, poached pear, cardamom + saffron barfi	GF	18
Warm date pudding, pecan butterscotch, smoked cream		18
Homeland lamington, rhubarb jam, cream		18
Brandy apple terrine, brown butter mousse, spiced oats	GF*	18
Baked Basque cheesecake, roast tamarillo, crème fraiche		18
Cheese: Waikato Goat, Brie De Moutere, Over the Moon Creamy Blue, Honey by the Sea honeycomb, nut + seed crackers	GF*	36



HOMELAND

Wednesday - Friday from noon
Saturdays from 15:30

Mushroom, kūmara, smoked cheddar + silverbeet croquettes, crème fraiche		16
Hāngī pork belly, Vietnamese mint apple slaw	GF	19
Massimo's burratina, Curious Cropper tomatoes, strawberry vinaigrette, olive tamarind puree, ajwain salt	GF	24
Charred asparagus, chunky pistachio orange salsa, Kiwi quinoa chickpea tabouleh, citrus red onions	GF.V	24
Wood-roast fenugreek spiced pumpkin, onion crema, pumpkin hummus, pickled asparagus, black olive praline	GF.V	25
Grilled marinated Moodew paneer, cucumber + cabbage slaw, crispy moong dhal, peanut sauce	GF	23
Wood-roast spiced + sticky pork 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
Chermoula braised Hawkes Bay lamb shoulder, roast garlic buffalo curd, beetroot, puffed quinoa	GF	43
Greenlea scotch fillet, miso potato purée, seasonal vegetables, 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
Wood-roast kūmara, kawakawa pesto	GF.V	12
Papatūānuku Kōkiri marae green salad, Niue honey dressing	GF.V*	12
3-Cheese polenta chips, roasted garlic aioli	GF	12
Baked Basque cheesecake, roast tamarillo, crème fraiche		18
Homeland lamington, rhubarb jam, cream		18
Sheep's milk kulfi, poached pear, cardamom + saffron barfi	GF	18
Warm date pudding, pecan butterscotch, smoked cream		18
Brandy apple terrine, brown butter mousse, spiced oats	GF*	18
Cheese: Waikato Goats, Brie De Moutere, Over the Moon Creamy Blue, Honey by the Sea honeycomb, nut + seed crackers	GF*	36

All Day



HOMELAND

			Glass (150ml)	Bottle
BUBBLES				
Cloudy Bay Pelorus NV, Marlborough	Chardonnay / Pinot Noir		19	95
2019 Huia Brut Rose, Marlborough	Pinot Noir	o/v		110
Nautilus Cuvee NV, Marlborough	Pinot Noir / Chardonnay			90
ROSÉ				
2022 Black Barn Vineyards, Hawke's Bay	Merlot		15	67
2021 Paritua, Hawke's Bay	Merlot / Cabernet Franc			55
2020 The Marlborough Estate, Marlborough	Merlot / Malbec / Riesling			95
2021 Te Kano Blanc de Noir, Central Otago	Pinot Noir		16	75
WHITE				
2020 Kumeu River, Kumeu	Pinot Gris		15	75
2020 Man O War Valhalla, Waiheke	Chardonnay			110
2019 Millton Riverpoint, Gisborne	Viognier	o/v	17	85
2020 Easthope, Hawke's Bay	Chenin Blanc	v		96
2018 Radburn Cellars, Hawke's Bay	Chardonnay			165
2021 Red Metal Block Five, Hawke's Bay	Albarino		16	82
2021 Craggy Range Te Muna, Martinborough	Sauvignon Blanc			70
2018 Dog Point, Marlborough	Sauvignon Blanc	o/v	15	75
2019 Seresin Chiaroscuro, Marlborough	Riesling/ Pinot Gris/ Gewurztraminer	o/v	14	68
2020 Spy Valley, Marlborough	Chardonnay		14	68
2015 Foxes Island 'Sur Lie Aged', Marlborough	Sauvignon Blanc		14	67
2017 Hans Herzog Mistral, Marlborough	Viognier/ Marsanne/ Roussanne	o		150
2019 Mt Edward, Central Otago	Pinot Blanc	o/v	16	82
2019 Misha's Vineyard Limelight, Central Otago	Riesling		16	80
2020 Peregrine Wines, Otago	Chardonnay	o	18	92
2020 Rippon Young Vines, Central Otago	Riesling	o/v		68
2020 Dicey Wines, Central Otago	Chardonnay			85

			Glass (150ml)	Bottle
RED				
2014 The Gabion, Matakana	Cabernet Franc/ Merlot			110
2019 Man O War Bordeaux Island Blend, Waiheke	Cabernet Franc/ Malbec/ Merlot		16	79
2018 TW Wines, Gisborne	Carmenere		15	70
2018 De La Terre, Hawke's Bay	Tannat			110
2021 Red Metal, Hawke's Bay	Syrah		15	73
2020 Bohemian 'The Author', Hawke's Bay	Merlot		14	65
2020 Te Mata Awatea, Hawke's Bay	Cabernet Sauvignon/ Merlot/ Cabernet Franc			112
2018 Bostock, Hawke's Bay	Merlot			120
2019 Dry River 'The Twelve Spies', Martinborough	Pinot Noir/ Tempranillo/ Syrah			155
2019 Margrain 'Homeblock', Martinborough	Pinot Noir			100
2019 Fromm, Marlborough	Syrah	o		100
2020 Auntsfield, Marlborough	Pinot Noir			107
2016 Mammoth, Nelson	Pinot Noir	o		145
2014 Mon Cheval 'Mon Petit', North Canterbury	Pinot Noir	v	17	85
2019 Forager, North Canterbury	Pinot Noir			115
2009 Waitaki Braids, Waitaki Valley	Pinot Noir			90
2021 Nanny Goat, Central Otago	Pinot Noir		19	97
2021 Te Kano, Central Otago	Cabernet Franc			120
2020 Amisfield, Central Otago	Pinot Noir	o		112
TO FINISH				
2020 Pegasus Bay Aria, Late Harvest, Waipara Valley	Riesling		19 (100ml)	100
Trinity Hill, Port HV, Hawke's Bay	Touriga		16 (75ml)	98
Herzog Grappa NV, Marlborough	Montepulciano	o	20 (60ml)	
Zenkuro Junmai Sake, Otago	Rice		17 (110ml)	54



HOMELAND

SIGNATURE COCKTAILS

Tropical Breeze (non-alcoholic) - Passionfruit syrup, Boiron apricot puree, dehydrated strawberries, East Imperial yuzu lemonade	16
Summer Refresher - Twelfth Hour gin, strawberry, cucumber, mint, lemon, Fentiman's Wild English elderflower tonic water	20
Rip Torn - Scapegrace vodka, Aperol, grapefruit, lime, agave, aquafaba, salt, chilli flakes	21
Tamarind Paloma - Herradura Reposado tequila, Cointreau, tamarind, lime, East Imperial grapefruit tonic	21
Kesar Mango Lassi - House infused saffron + cardamon Helmsman rum, Boiron mango puree, coconut, pistachio	22
Kimchi Bloody Mary - Burnt Hill vodka, Wild Fermentary kimchi, tomato, horseradish, Rocoto + Kaitaia hot sauces, Worcestershire sauce, lemon, celery	22
Quince Old Fashioned - Woodford Reserve bourbon, Campari, Fee Brothers black walnut bitters, quince, cherry, burnt orange peel	22

SIGNATURE G+Ts

Ecology (non-alcoholic) - Ecology & Co. London Dry non-alcoholic gin, grapefruit, rosemary, East Imperial grapefruit tonic	17
Little Biddy - Little Biddy Pink gin, juniper berries, lemon, East Imperial yuzu lemonade	17
Blood Orange - House infused blood orange Reid & Reid gin, dehydrated blood orange, rosemary, East Imperial botanic tonic	18

BEERS

Citizen Pale Ale (on tap) (5% ABV) - Zesty citrus, grape, gooseberry + tropical fruit, a toasty backbone of light bitterness + elegant complex maltiness	13
Citizen Lager (4% ABV) - Dry, lightly malty + thirst-quenching	12
Citizen Light Lager (2.5% ABV) - Refreshing, clean, crisp + low bitterness	11
Hallertau #3 Red Ale (4.9% ABV) - Irish style beer given a New Zealand twist	12
Hallertau Cider (5.1% ABV) - Crisp, dry, clean + refreshing apple cider	12
Sawmill Pilsner (on tap) (4.8% ABV) - Clean, crisp + hoppy, a refreshing bitterness	13
Sawmill Aotearoa Series (6% ABV) - Notes of sweet berry fruit and citrus	16
Sawmill Bare Beer (0.5% ABV) - Hoppy Pale Ale, big tropical aroma + smooth bitterness	11

SMOOTHIES + FRAPPE

Available 9am - 4pm

Blueberry Goodness Smoothie - Blueberry, date, banana, Boring Oat milk, Fix + Fogg granola butter (oats, cashew, coconut, peanut, sunflower, chia) 14

Tropical Smoothie - Mango, passionfruit, pineapple, banana, apple juice v 14

Homeland Frappe - Allpress espresso, vanilla, Alpro coconut milk, whipped coconut cream v 14

NON-ALCOHOLIC

Freshly squeezed orange juice 9

Karma Cola o 8

Karma Cola Sugar Free o 8

Karma Lemmy Lemonade o 8

Karma Gingerella Ginger Ale o 8

Karma Orange / Apple / Mango Juice o 8

Karma Apple Juice o 8

Karma Apple / Guava / Passionfruit Juice o 8

Antipodes Sparkling Water 11

HOT DRINKS

Hakanoa Spicy Chai Latte 6

Hakanoa Hot Toddy (Lemon / Ginger / Honey) 5

With Thomson Manuka Woodsmoke Whiskey 12

Rawhiti Golden Turmeric Latte w Boring Oat milk 7

Fresh Mint Tea o 6

ZEALONG TEAS o 6

Black / Lemon & Ginger / Green / Chamomile

Sweet Amber: Black tea, ginger, lemon

Ice Breaker: Peppermint, spearmint, kawakawa

Lady Gatsby: Green tea, rose petal, manuka honey, cinnamon

TEA TOTAL TEAS 6

English Breakfast / Earl Grey

Rooibus Orange Citrus o

Non-Alcoholic Beverages