



HOMELAND

Wednesday to Friday 9:30–11:30

Vanilla orange coconut sago, pineapple, toasted coconut	GF.V	17
Homeland granola, fruit, Niue honey, coconut yoghurt	V*	18
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toasted Dusty Apron sourdough	GF*	23
Hāngī pork belly, fried banana, tomato chutney, date tamarind puree, flaky paratha	GF*	26
Wood-roast portobello mushrooms, Fix + Fogg Smoke & Fire peanut butter, white bean miso puree, toasted DA sourdough	V*.GF*	21
Hot-smoked Ōra King Salmon, soft-boiled egg, smoked kūmara yuzu hummus, fennel, preserved lemon apple dressing, toasted Homeland focaccia	GF*	24
Smoked Kahawai kedgere, crème fraiche, spiced 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
Vanilla orange coconut sago, pineapple, 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*.DF	26
Wood-roast portobello mushrooms, Fix + Fogg Smoke & Fire peanut butter, white bean miso puree, toasted Dusty Apron sourdough	V.GF*	21
Hot-smoked Ōra King Salmon, soft-boiled egg, smoked kūmara yuzu hummus, fennel, preserved lemon apple dressing, toasted Homeland focaccia	GF*.DF	24
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toasted DA sourdough	GF*	23
Creamed Chatham Islands pāua on toasted Dusty Apron ciabatta	GF*	28
Smoked Kahawai kedgereee, crème fraiche, spiced tamarind, soft-boiled egg	GF	24
Salty River Farm 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.DF	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, Curious Cropper tomatoes, strawberry vinaigrette, olive tamarind puree, ajwain salt	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
Grilled fenugreek spiced eggplant, burnt onion crema, pickles, pomegranate, smoked kūmara yuzu hummus, olive praline	GF.V	25
Chermoula braised Hawkes Bay lamb shoulder, roast garlic buffalo curd, beetroot, puffed quinoa	GF.DF*	43
Greenlea scotch fillet, miso potato purée, 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*.DF	44
Baked Basque cheesecake, blood orange, crème fraiche		18
Crème fraiche panna cotta, strawberries, Pernod, milk crumb	GF	18
Black Forest roulade, cherries, chocolate, vanilla cream	GF	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, date crostini	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
Clevedon Buffalo mozzarella, 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
Grilled fenugreek spiced eggplant, burnt onion crema, pomegranate, smoked kūmara yuzu hummus, pickles, 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
Ika mata - 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, 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*. DF	44
Wood-roast kūmara, kawakawa pesto	GF.V	12
Salty River Farm salad, Niue honey dressing	GF.V*	12
3-Cheese polenta chips, roasted garlic aioli	GF	12
Baked Basque cheesecake, blood orange, crème fraiche		18
Vanilla orange coconut sago, black sesame yuzu ice cream, pineapple	GF	18
Crème fraiche panna cotta, strawberries, Pernod, milk crumb	GF	18
Black Forest meringue roulade, chocolate, cherries, vanilla cream	GF	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, date crostini	GF*	36

All Day



HOMELAND

			Glass (150ml)	Bottle
BUBBLES				
2018 Margrain 'La Michelle', Martinborough	Pinot Noir / Chardonnay			100
Cloudy Bay Pelorus NV, Marlborough	Chardonnay / Pinot Noir		19	95
Nautilus Cuvee NV, Marlborough	Pinot Noir / Chardonnay			90
2020 Amisfield Brut, Central Otago	Pinot Noir			120
ROSÉ				
2020 The Marlborough Estate, Marlborough	Merlot / Malbec / Riesling			95
2021 Te Kano Blanc de Noir, Central Otago	Pinot Noir		16	75
2022 Q Wines, Otago	Pinot Noir		15	72
WHITE				
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
2022 Red Metal Block Five, Hawke's Bay	Albarino		16	82
2019 Urlar, Gladstone	Pinot Gris	o	15	70
2022 Craggy Range Te Muna, Martinborough	Sauvignon Blanc			70
2022 Dog Point, Marlborough	Sauvignon Blanc	o/v	15	75
2019 Seresin Chiaroscuro, Marlborough	Riesling/ Pinot Gris/ Gewurztraminer	o/v	14	68
2021 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
2019 De La Terre, Hawke's Bay	Tannat			110
2021 Red Metal, Hawke's Bay	Syrah		15	73
2021 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
2020 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
2010 Waitaki Braids, Waitaki Valley	Pinot Noir			120
2021 Scout, Central Otago	Pinot Noir/ Pinot Gris		19	90
2021 Te Kano, Central Otago	Cabernet Franc			120
2020 Amisfield, Central Otago	Pinot Noir	o		112
2019 Peregrine Wines, Otago	Pinot Noir	o		110
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



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
Kiwi Quinoa
Moodew Paneer
Greenlea Beef
The Founders olive oil
Solomons Gold chocolate
Dusty Apron bread
Urban Hippy 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
Salty River Farm

GF = Gluten Free

GF* = can be made GF

DF = Dairy Free

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