



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	22
Clevedon Buffalo mozzarella, Curious Cropper tomatoes, strawberry vinaigrette, olive tamarind puree, ajwain salt	GF	24
Grilled and raw vegetables, herby Kiwi Quinoa + puy lentil salad, chunky pistachio orange salsa, potato crisps	GF.V	24
Grilled fenugreek miso spiced eggplant, coconut yoghurt, pomegranate, smoked kūmara yuzu hummus, pickles, chilli roast grapes	GF.V	25
Cider battered Moodew paneer taco, cucumber + cabbage slaw, Clevedon Buffalo feta, jalapeño aioli	GF	23
Wood-roast corn ribs, harissa butter, Parmigiano Reggiano	GF	14
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
For Chinese New Year – Pork, prawn, salted duck egg + five spice sausage, fish dumplings, egg noodles, mushrooms, crayfish broth	DF	30
Chermoula braised Hawkes Bay lamb shoulder, roast garlic buffalo curd, beetroot, puffed quinoa	GF	43
Greenlea scotch fillet, miso potato purée, vegetables, Parmigiano Reggiano, Thomson Single Malt peat whisky butter	GF	47
Fish of the day, grilled sweetcorn salsa, wok-fried mushrooms + greens, cherry tomatoes, sweetcorn coconut puree	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, honey roasted stone fruit, crème fraiche		18
Vanilla + orange coconut sago, mandarin, toasted coconut	GF.V	17
French coconut flan	GF	16
Chocolate, fig + hazelnut semi freddo, coffee brandy syrup	GF	18
Black Forest meringue roulade, chocolate, cherries, vanilla cream	GF	18
Cheese: Waikato Goats, Brie De Moutere, Blue Monkey, Honey by the Sea honeycomb, date crostini	GF*	36

All Day



HOMELAND

SIGNATURE COCKTAILS

- Tropical Breeze** (non-alcoholic) - Passionfruit syrup, Boiron apricot puree, strawberries, East Imperial yuzu lemonade 16
- Summer Refresher** - Twelfth Hour gin, strawberry, cucumber, mint, lemon, East Imperial botanic tonic 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
- Kimchi Bloody Mary** - Burnt Hill vodka, Wild Fermentary kimchi, tomato, horseradish, Rocoto + Kaitaia hot sauces, Worcestershire sauce, lemon, celery 22
- Spiced Apple Old Fashioned** - Woodford Reserve bourbon, Campari, Fee Brothers black walnut bitters, homemade spiced apple syrup, 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 Lager** (on tap) (4% ABV) - Dry, lightly malty + thirst-quenching 13
- 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 Hazy IPA** (5.9% ABV) - Super juicy and tropical IPA with punchy flavours of passionfruit, mango and orange 14
- 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

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

English Breakfast / Earl Grey		6
Rooibus Orange Citrus	o	

Non-Alcoholic Beverages



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



HOMELAND

Wednesday to Friday 9:30–11:30

Vanilla + orange coconut sago, mandarin, 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*	24
Hāngī pork belly, fried banana, tomato chutney, date tamarind puree, flaky paratha	GF*	26
Curious Cropper tomatoes, avocado, Fix + Fogg Smoke & Fire peanut butter, Raglan coconut yoghurt, toasted Dusty Apron sourdough, black cumin	GF*.V	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
Toastie of hāngī beef brisket, double cheese, capsicum + onion, salad	GF*	24

Breakfast

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HOMELAND

3-Cheese or Date scone, butter		9
Two slices toasted Dusty Apron sourdough, butter + preserves	GF*	9
Vanilla + orange coconut sago, mandarin, toasted coconut	GF.V	17
Homeland granola, fruit, Raglan coconut yoghurt, Niue honey	V*	18
Hāngī pork belly, fried banana, flaky paratha, tomato chutney, date tamarind puree	GF*.DF	26
Curious Cropper tomatoes, avocado, Fix + Fogg Smoke & Fire peanut butter, Raglan coconut yoghurt, toasted Dusty Apron sourdough, black cumin	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*	24
Creamed Chatham Islands pāua on toasted Dusty Apron ciabatta	GF*	28
Toastie of hāngī beef brisket, double cheese, capsicum + onion, salad	GF*	24
Smoked Kahawai kedgerree, 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
And from 11:00		
Mushroom, kūmara, smoked cheddar + silverbeet croquettes, crème fraiche		16
Grilled and raw vegetables, herby Kiwi Quinoa + puy lentil salad, chunky pistachio orange salsa, potato crisps	GF.V	24
Raw fish, coconut salad, 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 corn ribs, harissa butter, Parmigiano Reggiano	GF	14
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Baked Basque cheesecake, honey roasted stone fruit, crème fraiche		18
Chocolate, fig + hazelnut semi freddo, coffee brandy syrup	GF	18
Black Forest roulade, cherries, chocolate, vanilla cream	GF	18
French coconut flan	GF	16
Cheese: Waikato Goats, Brie De Moutere, Blue Monkey, Honey by the Sea honeycomb, date crostini	GF*	36



Thanks to our featured local food producers
from Aotearoa New Zealand and the Pacific:

Papatūānuku Kōkiri marae

Niue Honey

Dusty Apron bread

Hāngī Master Rewi Spraggon

Chatham Island Food Co.

Cloudy Bay Clams

Moodew Paneer

Greenlea Beef

Ōra King Salmon

Kiwi Quinoa

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

Cristal Blue prawns

Salty River Farm

GF = Gluten Free

GF* = Can be adjusted to be gluten free

V = Vegan

V* = Can be adjusted to be 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