



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
Chermoula braised Hawkes Bay lamb shoulder, roast garlic buffalo curd, beetroot, puffed quinoa	GF	43
Greenlea scotch fillet, wood-roast vine tomatoes, fennel, bay leaf + buttermilk, kawakawa salsa verde, sweet chilli butter, Parmigiano Reggiano	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, spiced plum, toasted coconut	GF.V	17
Chocolate, fig + hazelnut semi freddo, coffee brandy syrup	GF	18
Middle Eastern Mille Feuille, saffron, pistachio		18
Cheese: Waikato Goats, Brie De Moutere, Blue Monkey, Honey by the Sea honeycomb, date crostini	GF*	36

All Day



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
Cristal Blue prawns
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