



HOMELAND

Wednesday to Friday 9 – 11:30

Kimchi Bloody Mary – Burnt Hill vodka, Wild Fermentary kimchi, tomato, horseradish, Rocoto + Kaitia Fire hot sauces, Worcestershire sauce, lemon, olives		23
Blueberry Goodness smoothie – blueberries, date, banana, Boring Oatmilk, peanut butter		14
Tropical smoothie – mango, passionfruit, pineapple, banana, apple juice	V.DF	14
Homeland frappe – Allpress espresso, Hakanoa vanilla syrup, coconut milk, whipped coconut cream	V.DF	14
Vanilla + orange coconut sago, poached quince, 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
Two fried eggs, bacon, toasted cheese scone, smoky tomato chilli jam		26
Creamed Chatham Islands pāua on toasted Dusty Apron ciabatta	GF*	28
Toastie of hāngī beef brisket, double cheese, capsicum + onion, salad	GF*	24

Breakfast



HOMELAND

Wednesday - Friday from noon
Saturday from 15:30

Clevedon Buffalo mozzarella, mushroom pâté, crostini, many pickled mushrooms	GF*	27
Carrots - roasted, pickled, crisps, carrot ginger puree, buffalo feta, cumin	GF	24
Grilled fenugreek miso spiced eggplant, coconut yoghurt, pomegranate, smoked kūmara yuzu hummus, pickles, chilli roast grapes	GF.V	26
Cider battered Moodew paneer taco, cucumber + cabbage slaw, Clevedon Buffalo feta, jalapeño aioli	GF	24
Ika mata - raw fish, coconut, coriander + curry leaf oil, sago wafer, chilli ginger jelly	GF.DF	27
Hāngī pork belly, apple makrut lime puree, kohlrabi salad, crispies	GF.DF	29
Creamed Chatham Islands pāua on toasted ciabatta	GF*	28
Lamb loin, baba ganoush, Pinoli pine nut cucumber salad, feijoa kasundi, grilled green beans, za'atar	GF.DF	47
Greenlea beef scotch fillet, The Wild Fermentary kimchi hollandaise, wood-roast bok choy, kawakawa croutons	GF*	49
Fish of the day, Jerusalem artichoke + preserved lemon puree, den miso wood-roasted Jerusalem artichokes, tapenade	GF.DF	47
Wood-roast kūmara, kawakawa hazelnut pesto	GF.V	12
Salty River Farm salad, Niue honey dressing	GF.V*	12
3-Cheese polenta chips, roasted garlic aioli	GF	12
Wood-roast brussel sprouts, tahini, pistachio chilli oil, garlic yoghurt	GF	12
Poached feijoa, saffron yoghurt sorbet, milk crumbs		18
Baked Basque cheesecake, slow cooked quince, crème fraîche		18
Coconut sago, coconut jelly, passionfruit curd, banana caramel, mandarin sorbet	GF	18
Warm chocolate espresso pudding, Solomon's Gold chocolate mousse, Canterbury hazelnut cream, meringue		18
Cheese: Waikato Goats, Brie De Moutere, Peninsula Blue, Honey by the Sea honeycomb, date crostini	GF*	36

All Day



HOMELAND

3-Cheese or Date scone, butter		9
Two slices toasted Dusty Apron sourdough, butter + preserves	GF*	9
Vanilla + orange coconut sago, slow cooked quince, toasted coconut	GF.V	17
Homeland granola, Raglan coconut yoghurt, Niue honey, fruit	V*	18
Hāngī pork belly, fried banana, flaky paratha, tomato chutney, date tamarind puree	GF*.DF	26
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
Smoked fish kedgerree, crème fraîche, spiced tamarind, soft-boiled egg	GF	24
Two fried eggs, bacon, toasted cheese scone, smoky tomato chilli jam		26
Toastie of hāngī beef brisket, double cheese, capsicum + onion, salad	GF*	24
Salty River Farm salad, Niue honey dressing	GF.V*	12
Roast kūmara, kawakawa hazelnut pesto	GF.V	12
3-Cheese polenta chips, roasted garlic aioli	GF	12
Wood-roast brussel sprouts, tahini, pistachio chilli oil, garlic yoghurt	GF	12
And from 11:00		
Carrots - roasted, pickled, crisps, carrot ginger puree, buffalo feta, cumin	GF	24
Raw fish + coconut salad, coriander curry leaf oil, sago wafer, chilli ginger jelly	GF.DF	27
Clevedon Buffalo mozzarella, mushroom pâté, many pickled mushrooms, crostini	GF*	27
Cider battered Moodew paneer taco, cucumber + cabbage slaw, Clevedon Buffalo feta, jalapeño aioli	GF	24
Grilled fenugreek miso spiced eggplant, coconut yoghurt, pickles, pomegranate, smoked kūmara yuzu hummus, chilli roast grapes	GF.V	26
Lamb loin, baba ganoush, Pinoli pine nut cucumber salad, feijoa kasundi, grilled green beans, za'atar	GF.DF	47
Greenlea beef scotch fillet, The Wild Fermentary kimchi hollandaise, wood-roast bok choy, kawakawa croutons	GF*	49
Fish of the day, Jerusalem artichoke preserved+ lemon puree, den miso wood-roasted Jerusalem artichokes, tapenade	GF.DF	47
Warm chocolate espresso pudding, Solomon's Gold chocolate mousse, Canterbury hazelnut cream, meringue		18
Poached feijoa, saffron yogurt sorbet, milk crumbs		18
Baked Basque cheesecake, slow cooked quince, crème fraîche		18
Coconut sago, coconut jelly, passionfruit curd, banana caramel, feijoa sorbet	GF	18
Cheese: Waikato Goats, Brie De Moutere, Peninsula Blue, Honey by the Sea honeycomb, date crostini	GF*	36

Brunch



HOMELAND

SIGNATURE COCKTAILS

Tropical Breeze (non-alcoholic) - Passionfruit, apple, strawberry, East Imperial soda water	16
Strawberry Yuzu Fizz (non-alcoholic option available) - Dancing Sands sauvignon blanc gin, yuzu, strawberry, green tea, East Imperial yuzu lemonade	22
Blue Lover - Scapegrace vodka, Chambord, blueberry, lime, aquafaba	22
Tamarind Paloma - Olmeca Reposado tequila, Cointreau, tamarind, lime, East Imperial grapefruit tonic	23
Kimchi Bloody Mary - Burnt Hill vodka, Wild Fermentary kimchi, tomato, horseradish, Rocoto + Kaitia Fire hot sauces, Worcestershire sauce, lemon	23
Spiced Apple Old Fashioned - Woodford Reserve bourbon, Campari, Fee Brothers black walnut bitters, homemade spiced apple syrup, burnt orange peel	23

SIGNATURE G+Ts

Ecology (non-alcoholic) - Ecology & Co. London Dry non-alcoholic gin, grapefruit, rosemary, East Imperial grapefruit tonic	17
Twelfth Hour - Twelfth Hour makrut gin, mint, lemon, East Imperial tonic water	18
Meow Lucky - Meow Lucky gin, lime, chilli, East Imperial yuzu lemonade	18

BEERS

Citizen Pale Ale (on tap) (5% ABV) - Zesty citrus, grape, gooseberry + tropical fruit, a toasty backbone of light bitterness + elegant complex maltiness	15
Citizen Lager (4% ABV) - Dry, lightly malty + thirst-quenching	13
Citizen Light Lager (2.5% ABV) - Refreshing, clean, crisp + low bitterness	12
Hallertau #3 Red Ale (4.9% ABV) - Irish style beer given a New Zealand twist	14
Hallertau Cider (5.1% ABV) - Crisp, dry, clean + refreshing apple cider	13
Sawmill Pilsner (on tap) (4.8% ABV) - Clean, crisp + hoppy, a refreshing bitterness	15
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	12

SMOOTHIES + FRAPPE

Available 9am - 4pm

Blueberry Goodness Smoothie - Blueberry, date, banana, Boring Oat milk, peanut butter		14
Tropical Smoothie - Mango, passionfruit, pineapple, banana, apple juice	v	14
Homeland Frappe - Allpress espresso, Hakanoa vanilla syrup, Alpro coconut milk, whipped coconut cream	v	14

NON-ALCOHOLIC

Freshly squeezed orange juice		9
Karma Cola	o	9
Karma Cola Sugar Free	o	9
Karma Lemmy Lemonade	o	9
Karma Gingerella Ginger Ale	o	9
Karma Orange / Apple / Mango Juice	o	9
Karma Apple Juice	o	9
Karma Apple / Guava / Passionfruit Juice	o	9
Antipodes Sparkling Water		12

HOT DRINKS

Hakanoa Spicy Chai Latte		6
Hakanoa Hot Toddy (Lemon / Ginger / Honey)		5
With Thomson Manuka Woodsmoke Whiskey		14
Rawhiti Golden Turmeric Latte w Boring Oat milk		7
Fresh Mint Tea	o	6

ZEALONG TEAS

Black / Lemon & Ginger / Green / Chamomile	o	6
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	



HOMELAND

BUBBLES

		Glass (150ml)	Bottle
Cloudy Bay Pelorus NV, Marlborough	Chardonnay / Pinot Noir	20	105
Nautilus Cuvee NV, Marlborough	Pinot Noir / Chardonnay		90
2020 Amisfield Brut, Central Otago	Pinot Noir		132

ROSÉ

2022 Soho 'Westwood', Waiheke	Syrah/Merlot	17	80
2022 Te Kano Blanc de Noir, Central Otago	Pinot Noir o	16	75
2022 Q Wines, Otago	Pinot Noir	15	72

WHITE

2020 Man O War Valhalla, Waiheke	Chardonnay		115
2020 Millton Riverpoint, Gisborne	Viognier o/v	17	85
2021 Easthope, Hawke's Bay	Chenin Blanc v		96
2018 Radburn Cellars, Hawke's Bay	Chardonnay		180
2022 Red Metal 'Sur Lie', Hawke's Bay	Albarino	16	87
2022 Craggy Range Te Muna, Martinborough	Sauvignon Blanc		70
2022 Soho 'Jagger', Marlborough	Pinot Gris	15	70
2022 Dog Point, Marlborough	Sauvignon Blanc o/v	15	75
2022 Seresin Chiaroscuro, Marlborough	Riesling/ Pinot Gris/ Gewurztraminer o/v	14	68
2021 Spy Valley, Marlborough	Chardonnay v	14	68
2015 Foxes Island 'Sur Lie Aged', Marlborough	Sauvignon Blanc	14	67
2018 Hans Herzog Mistral, Marlborough	Viognier/ Marsanne/ Roussanne o		160
2020 Georges Road, North Canterbury	Pinot Gris	16	78
2022 Mt Edward, Central Otago	Pinot Blanc o/v	16	82
2021 Misha's Vineyard Limelight, Central Otago	Riesling	16	80
2021 Peregrine Wines, Otago	Chardonnay o	19	97
2020 Dicey Wines, Central Otago	Chardonnay		85
2021 Wet Jacket, Central Otago	Gewurztraminer	17	82

			Glass (150ml)	Bottle
RED				
2014 The Gabion, Matakana	Cabernet Franc/ Merlot			110
2019 Man O War Estate Island Blend, Waiheke	Cabernet Franc/ Malbec/ Merlot		18	85
2019 De La Terre, Hawke's Bay	Tannat			110
2022 Red Metal, Hawke's Bay	Syrah		15	73
2021 Bohemian 'The Author', Hawke's Bay	Merlot		14	65
2021 Te Mata Awatea, Hawke's Bay	Cabernet Sauvignon/ Merlot/ Cabernet Franc			112
2019 Bostock, Hawke's Bay	Merlot			130
2019 Margrain 'Homeblock', Martinborough	Pinot Noir			130
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
2022 Scout, Central Otago	Pinot Noir/ Pinot Gris		19	90
2021 Te Kano, Central Otago	Cabernet Franc			120
2020 Amisfield, Central Otago	Pinot Noir	o		130
2019 Peregrine Wines, Otago	Pinot Noir	o		120
TO FINISH				
2020 Pegasus Bay Aria, Late Harvest, Waipara Valley	Riesling		19 (100ml)	120
Trinity Hill, Port HV, Hawke's Bay	Touriga		16 (75ml)	160
Herzog Grappa NV, Marlborough	Montepulciano	o	15 (30ml)	
Zenkuro Junmai Sake, Otago	Rice		17 (110ml)	54