



HOMELAND

Wednesday to Friday 9 – 11:30

Kimchi Bloody Mary – Burnt Hill vodka, Wild Fermentary kimchi, tomato, horseradish, Rocoto + Kaitaia 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	NG.V	17
Homeland granola, fruit, Niue honey, coconut yoghurt	V*	18
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toasted Dusty Apron sourdough	NG*	24
Two fried eggs, bacon, toasted cheese scone, smoky tomato chilli jam		26
Creamed Chatham Islands pāua on toasted Dusty Apron ciabatta	NG*	29
Toastie of hāngī beef brisket, double cheese, capsicum + onion, salad	NG*	24

Breakfast



3-Cheese or Date scone, butter		9
Two slices toasted Dusty Apron sourdough, butter + preserves	NG*	9
Vanilla + orange coconut sago, slow cooked kiwi, toasted coconut	NG.V	17
Homeland granola, Raglan coconut yoghurt, Niue honey, fruit	V*	18
Hāngī pork belly, fried banana, flaky paratha, tamarillo kasundi, date tamarind puree	NG*.DF	27
Tomatoes, avocado, Fix + Fogg Smoke & Fire peanut butter, Raglan coconut yoghurt, toasted Dusty Apron sourdough, black cumin	V.NG*	23
Hot-smoked Ōra King Salmon, soft-boiled egg, smoked kūmara yuzu hummus, fennel, preserved lemon apple dressing, toasted Homeland focaccia	NG*.DF	24
Turkish eggs, whipped garlic yoghurt, Aleppo chilli butter, toasted Dusty Apron sourdough	NG*	24
Creamed Chatham Islands pāua on toasted Dusty Apron ciabatta	NG*	29
Smoked fish kedgeree, crème fraîche, spiced tamarind, soft-boiled egg	NG	24
Two fried eggs, bacon, toasted cheese scone, smoky tomato chilli jam		26
Toastie of hāngī beef brisket, double cheese, capsicum + onion, salad	NG*	24
Salty River Farm salad, Niue honey dressing	NG.V*	13
Wood roast kūmara, kawakawa hazelnut pesto	NG.V	14
3-Cheese polenta chips, roasted garlic aioli	NG	15
Grilled broccolini + caulilini, tahini, pistachio chilli oil, garlic yoghurt	NG	15

And from 11:00

Grilled asparagus, deep-fried egg, Poaka coppa, sweet chilli sambal, crème fraîche, crispy shallots, Grana Padano	NG	29
Raw fish + coconut salad, coriander curry leaf oil, sago wafer, chilli ginger jelly	NG.DF	28
Curious Cropper tomatoes, Clevedon Buffalo mozzarella, apple, mango, mint, parmesan crisp	NG*	29
Wood-roast Little River Estate camembert, walnuts, Niue honey, toasted focaccia	NG*	30
Cider battered Moodew paneer taco, cabbage + fennel slaw, Clevedon Buffalo feta, green chilli + coriander aioli	NG	27
Wood-roast lemon spiced cauliflower, smoked kūmara yuzu hummus, garlic yoghurt, Aleppo chilli butter, brown butter macadamias	NG.V*	36
Kūmara gnocchi, pulled duck leg, parmesan, mushrooms, walnuts, crispy chicken skin		49
Grilled Coastal Lamb Rump, yams, silverbeet, Niue honey yuzu horopito dressing, Clevedon Buffalo feta, cucumber rhubarb pachadi	NG.DF*	51
Greenlea beef scotch fillet, potato rösti, smoked beetroot salad, coriander hazelnut pesto, porcini cream	NG	52
Fish of the day, green apple coconut sauce, fennel yuzu koshu salad, deep-fried cassava, ponzu sago, pinoli pine nuts	DF.NG*	49
A half wood-roast Bostock chicken (on the bone), coconut pearl couscous, roast capsicum, crispy kale – to share	DF	52
Warm chocolate espresso pudding, Solomon's Gold chocolate mousse, Canterbury hazelnut cream, meringue	NG	18
Rhubarb trifle, orange + ginger sponge, rhubarb jam, roasted rhubarb, whipped cardamon cream, white chocolate		18
Honey parfait, honey brandy poached pear, burnt white chocolate crumb	NG	18
Coconut sago, coconut jelly, passionfruit curd, banana caramel, mandarin sorbet	NG	18
Cheese: Waikato Goats, Brie De Moutere, Peninsula Blue, Honey by the Sea honeycomb, date crostini	NG*	32

B
r
u
n
c
h



HOMELAND

Wednesday - Friday
Saturday

from noon
from

Curious Cropper tomatoes, Clevedon Buffalo mozzarella, apple, mango, mint, parmesan crisp	NG	29
Grilled asparagus, deep-fried egg, Poaka coppa, sweet chilli sambal, crème fraîche, crispy shallots, Grana Padano	NG.DF*	29
Cider battered Moodew paneer taco, cabbage + fennel slaw, Clevedon Buffalo feta, green chilli + coriander aioli	NG	27
Ika mata - raw fish, coconut, coriander + curry leaf oil, sago wafer, chilli ginger jelly, citrus	NG.DF	28
Wood-roast Little River Estate camembert, walnuts, Niue honey, toasted focaccia	NG*	30
Hāngī pork belly, apple makrut lime puree, kohlrabi salad, crispies	NG.DF	29
Creamed Chatham Islands pāua on toasted ciabatta	NG*	29
Wood-roast lemon spiced cauliflower, smoked kūmara yuzu hummus, garlic yoghurt, Aleppo chilli butter, brown butter macadamias	NG.V*	36
A half wood-roast Bostock chicken (on the bone), coconut pearl couscous, roast capsicum, crispy kale – to share	DF	52
Grilled Coastal Lamb Rump, yams, silverbeet, Niue honey yuzu horopito dressing, Clevedon Buffalo feta, cucumber rhubarb pachadi	NG.DF*	51
Kūmara gnocchi, pulled duck leg, parmesan, mushrooms, walnuts, Kiwi Artisan Black Truffle seasoning, crispy chicken skin		49
Greenlea beef scotch fillet, potato rösti, smoked beetroot salad, coriander hazelnut pesto, porcini cream	NG	52
Fish of the day, green apple coconut sauce, fennel yuzu koshu salad, deep-fried cassava, ponzu sago, Pinoli pine nuts	DF.NG*	49
Wood-roast kūmara, kawakawa hazelnut pesto	NG.V	14
Salty River Farm salad, Niue honey dressing	NG.V*	13
3-Cheese polenta chips, roasted garlic aioli	NG	15
Grilled broccolini + caulilini, tahini, pistachio chilli oil, garlic yoghurt	NG	15
Rhubarb trifle, orange + ginger sponge, rhubarb jam, roasted rhubarb, whipped cardamon cream, white chocolate		18
Honey parfait, honey brandy poached pear, burnt white chocolate crumb	NG	18
Coconut sago, coconut jelly, passionfruit curd, banana caramel, mandarin sorbet	NG	18
Warm chocolate espresso pudding, Solomon's Gold chocolate mousse, Canterbury hazelnut cream, meringue	NG	18
Cheese: Waikato Goats, Brie De Moutere, Peninsula Blue, Honey by the Sea honeycomb, date crostini	NG*	32

All Day



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

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 Hippie 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

NG = contains no gluten

NG* = can be made without gluten

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**