



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		25
Blueberry Goodness smoothie – blueberries, date, banana, Boring Oat milk, peanut butter	V.DF	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
Two slices toasted Dusty Apron sourdough, butter + preserves	NG*	9
Vanilla + orange coconut sago, kiwifruit, 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
Lemon myrtle + dill cured Big Glory salmon, caper cream cheese, Mandy's apricot mustard, pickles, ponzu, Homeland focaccia	NG*	25

Breakfast



HOMELAND

Weekends

9:00–15:00

3-Cheese or Date scone, butter		9
Two slices toasted Dusty Apron sourdough, butter + preserves	NG*	9
Vanilla + orange coconut sago, fresh 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
Lemon myrtle + dill cured Big Glory salmon, caper cream cheese, Mandy's apricot mustard, pickles, ponzu, Homeland focaccia	NG*	25
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 jersey bennes potatoes, Canterbury hazelnut kawakawa pesto	NG.V	14
3-Cheese polenta chips, black garlic aioli	NG	15
Grilled broccolini, tahini, pistachio chilli oil, garlic yoghurt	NG	15
Wood-roast corn ribs, miso + ghee spice-roasted coconut, curry leaves	NG	16

And from 11:00

Grilled asparagus, deep-fried egg, Poaka coppa, sweet chilli sambal, crème fraîche, crispy shallots, Grana Padano	NG.DF*	29
Raw fish + coconut salad, coriander curry leaf oil, sago wafer, chilli ginger jelly, citrus	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
Moodew paneer, grilled eggplant, pearl couscous, basil crème fraîche, honey yoghurt, puffed rice, eggplant crisps		27
Wood-roast lemon spiced cauliflower, smoked kūmara yuzu hummus, garlic yoghurt, Aleppo chilli butter, brown butter macadamias	NG.V*	36
Gnocchi, pulled duck leg, parmesan, mushrooms, Trickett's Grove walnuts, Kiwi Artisan black truffle seasoning, crispy chicken skin		49
Grilled Coastal lamb rump, spiced cauliflower puree, pickled cauliflower, chorizo oil, crumbed lamb sweetbread	NG*.DF	51
Greenlea beef scotch fillet, cherry tomatoes + snow peas, sweetcorn miso puree, sundried tomato pesto	NG.DF	52
Fish of the day, green apple coconut sauce, fennel yuzu koshu salad, deep-fried cassava, ponzu sago, pinoli pine nuts	NG*.DF	49
Passionfruit crème brûlée, thyme Niue honey roasted peach pastry, yuzu, mascarpone	NG*	18
Speculaas mousse cake, caramel, white chocolate puffed quinoa, blueberries		18
Solomon's Gold chocolate mousse, cocoa meringue, cacao nib tuille, torched plum, crème fraîche	NG	18
Vanilla panna cotta, strawberry curd, fresh strawberries, raspberry sorbet, pistachios	NG.V	18
Cheese: Vintage Waikato, Cranky Goat Camembert, Tasman Blue, Honey by the Sea honeycomb, date crostini	NG*	32

B
r
u
n
c
h



HOMELAND

Wednesday - Friday from noon
Saturday from 15:30

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
Moodew paneer, grilled eggplant, pearl couscous, basil crème fraîche, honey yoghurt, puffed rice, eggplant crisps		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, daikon salad, crispies	NG.DF	29
Wood-roast Leelands lamb ribs, chunky pineapple glaze	NG.DF	31
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
Gnocchi, pulled duck leg, parmesan, mushrooms, Trickett's Grove walnuts, Kiwi Artisan black truffle seasoning, crispy chicken skin		49
Grilled Coastal Lamb rump, spiced cauliflower purée, pickled cauliflower, chorizo oil, crumbed lamb sweetbread	NG*.DF	51
Greenlea Beef scotch fillet, cherry tomatoes + snow peas, sweetcorn miso purée, sundried tomato pesto	NG.DF	52
Fish of the day, green apple coconut sauce, fennel yuzu koshu salad, deep-fried cassava, ponzu sago, Pinoli pine nuts	NG*.DF	49
Wood-roast jersey bennes potatoes, Canterbury hazelnut kawakawa pesto	NG.V	14
Salty River Farm salad, Niue honey dressing	NG.V*	13
3-Cheese polenta chips, black garlic aioli	NG	15
Grilled broccolini, tahini, pistachio chilli oil, garlic yoghurt	NG	15
Wood-roast corn ribs, miso + ghee spice-roasted coconut, curry leaves	NG	16
Vanilla panna cotta, strawberry curd + strawberries, raspberry sorbet, pistachios	NG.V	18
Solomon's Gold chocolate mousse, cocoa meringue, cacao nib tuile, torched plum, crème fraîche	NG	18
Passionfruit crème brûlée, thyme + Niue honey roasted peach pastry, yuzu jelly, mascarpone	NG*	18
Speculaas mousse cake, caramel, white chocolate puffed quinoa, blueberries		18
Cheese: Vintage Waikato, Cranky Goat Camembert, Tasman Blue, Honey by the Sea honeycomb, date crostini	NG*	32

All Day



HOMELAND

SIGNATURE COCKTAILS

Tropical Breeze (non-alcoholic) - Passionfruit, apple, strawberry, mint, East Imperial soda water	18
Cranberry Sour (non-alcoholic) - Ecology & Co Asian spice gin, cranberry, lime, aquafaba, freeze-dried raspberry, East Imperial soda water	24
Elderflower Blossom - Lighthouse gin, St. Germain, lemon, aquafaba, dehydrated lemon	24
Kimchi Bloody Mary - Burnt Hill vodka, Wild Fermentary kimchi, tomato, horseradish, Rocoto + Kaitaia Fire hot sauces, Worcestershire sauce, lemon, olive, celery	25
Kiwi Fire - House infused red chilli Amigos Aotearoa mezcal, kiwi, lemon, chilli floss, East Imperial soda water	26
Frozen Aperol Spritz - Aperol, orange, Tohu 'Rewa' Méthode Traditionnelle, East Imperial soda water, freeze-dried blood orange	26

SIGNATURE G+Ts

Ecology (non-alcoholic) - Ecology & Co. London Dry non-alcoholic gin, grapefruit, rosemary, East Imperial grapefruit tonic	18
Twelfth Hour - Twelfth Hour makrut gin, mint, lemon, East Imperial tonic water	20
Meow Lucky - Meow Lucky gin, lime, chilli, East Imperial yuzu lemonade	20
Blood Orange - House infused blood orange Reid + Reid gin, dehydrated blood orange, East Imperial yuzu lemonade	20

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	14
Citizen Light Lager (2.5% ABV) - Refreshing, clean, crisp + low bitterness	13
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	14
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	13

SMOOTHIES + FRAPPE

Available 9am - 4pm

Blueberry Goodness Smoothie - Blueberry, date, banana, Boring Oat milk, peanut butter	V/ DF	14
Tropical Smoothie - Mango, passionfruit, pineapple, banana, apple juice	V/ DF	14
Homeland Frappe - Allpress espresso, Hakanoa vanilla syrup, Alpro coconut milk, whipped coconut cream	V/ DF	15

NON-ALCOHOLIC

Freshly squeezed orange juice		9
Allpress cold brew with East Imperial Tonic water + lime		6
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		7
Hakanoa Hot Toddy (Lemon / Ginger / Honey)		6
With Thomson Manuka Woodsmoke Whiskey		14
Fresh Mint Tea	o	7

ZEALONG TEAS

Black / Lemon & Ginger / Green / Chamomile	o	7
Ice Breaker: Peppermint, spearmint, kawakawa		
Lady Gatsby: Green tea, rose petal, manuka honey, cinnamon		

TEA TOTAL TEAS

English Breakfast / Earl Grey		7
Rooibus Orange Citrus	o	



HOMELAND

			Glass (150ml)	Bottle
BUBBLES				
Nautilus Cuvee NV, Marlborough	Pinot Noir / Chardonnay			92
2016 Tohu 'Rewa' Méthode Traditionnelle, Marlborough	Blanc de Blancs (Chardonnay)		18	90
Quartz Reef Méthode Traditionnelle Brut NV, Central Otago	Pinot Noir / Chardonnay		19	100
2021 Amisfield Brut, Central Otago	Pinot Noir			132
ROSÉ				
2022 Soho 'Westwood', Waiheke	Syrah/Merlot			80
2021 Pyramid Valley, North Canterbury	Pinot Noir/Pinot Gris	v	18	92
2022 Te Kano Blanc de Noir, Central Otago	Pinot Noir	o	16	75
2023 Q Wines, Otago	Pinot Noir			72
WHITE				
2021 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
2023 Craggy Range Te Muna, Martinborough	Sauvignon Blanc			70
2022 Palliser Estate, Martinborough	Chardonnay		18	96
2020 Abel Tasman, Nelson	Chardonnay		16	78
2019 Tohu 'Whenua Matua', Nelson	Albariño			72
2022 Churton Wines, Marlborough	Sauvignon Blanc		17	85
2023 Dog Point, Marlborough	Sauvignon Blanc	o/v		75
2022 Seresin Chiaroscuro, Marlborough	Riesling/ Pinot Gris/ Gewurztraminer	o/v	14	68
2015 Foxes Island 'Sur Lie Aged', Marlborough	Sauvignon Blanc			67
2018 Hans Herzog Mistral, Marlborough	Viognier/ Marsanne/ Roussanne	o		160
2023 Soho 'Jagger', Central Otago	Pinot Gris		15	70
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
2021 Dicey Wines, Central Otago	Chardonnay			85
2020 Rippon Young Vines, Central Otago	Riesling	o/v		68
2021 Wet Jacket, Central Otago	Gewurztraminer			82

Wine

			Glass (150ml)	Bottle
RED				
2014 The Gabion, Matakana	Cabernet Franc/ Merlot			110
2022 Man O' War Estate Island Blend, Waiheke	Cabernet /Malbec/ Merlot		18	85
2020 Man O' War Ironclad Bordeaux Blend, Waiheke	Merlot/Petit Verdot/ Cab Franc/Cab Sauv			142
2021 The Basket Case Field Blend, Clevedon	Merlot/Malbec/Cabernet Franc			126
2019 De La Terre, Hawke's Bay	Tannat			110
2022 Red Metal, Hawke's Bay	Syrah		16	75
2022 Bohemian 'The Author', Hawke's Bay	Merlot		14	65
2019 Bostock, Hawke's Bay	Merlot			130
2021 Chateau Garage, Hawke's Bay	Cabernet Sauvignon			120
2020 Paritua 'Red', Hawke's Bay	Merlot/ Cab Sauv/ Cab Franc		19	93
2021 Margrain 'Homeblock', Martinborough	Pinot Noir			130
2022 Churton Wines 'Natural State', Marlborough (served chilled)	Pinot Noir			87
2020 Fromm, Marlborough	Syrah	o		100
2016 Mammoth, Nelson	Pinot Noir	o		145
2014 Mon Cheval 'Mon Petit', North Canterbury	Pinot Noir	v		85
2019 Forager, North Canterbury	Pinot Noir			115
2010 Waitaki Braids, Waitaki Valley	Pinot Noir			120
2021 Neck of the Woods, Central Otago	Pinot Noir		19	95
2021 Dicey Wines, Central Otago	Pinot Noir		17	55 (Carafe - 500ml)
2022 Scout, Central Otago (served chilled)	Pinot Noir/ Pinot Gris			90
2021 Te Kano, Bannockburn	Cabernet Franc			120
2020 Amisfield, Central Otago	Pinot Noir	o		130
2020 Peregrine Wines, Central Otago	Pinot Noir	o		120
2022 Two Paddocks Estate, Central Otago	Pinot Noir	o		130
TO FINISH				
2022 Pegasus Bay Aria, Late Harvest, Waipara Valley	Riesling		19 (100ml)	120
Herzog Grappa NV, Marlborough	Montepulciano	o	15 (30ml)	

Wine



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
Big Glory Bay Salmon
Kiwi Quinoa
Moodew Paneer
Greenlea Beef
Leelands lamb, Invercargill
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**