



# THE HOMESTEAD

RESTAURANT

— ESTD 1983 —

## WINES

### SPARKLING WINES

Lindauer Brut 200ml	\$10.00
Lindauer Fraise 200ml	\$10.00
Lindauer Sauvignon Blanc 200ml	\$10.00
Brancott Estate Brut Cuvée	\$35.00
Deutz Marlborough Cuvée Brut	\$48.00
De Bortoli Prosecco	\$38.00

### WHITE WINES

	glass	bottle
Montana Festival Block Marlborough Sauvignon Blanc	\$8.50	\$34.00
Stoneleigh Marlborough Sauvignon Blanc	\$9.00	\$37.00
Camshorn Waipara Sauvignon Blanc	\$9.00	\$39.00
The Ned Awatere Valley Marlborough Sauvignon Blanc	\$9.50	\$41.00
Montana Festival Block East Coast Chardonnay	\$8.50	\$34.00
Church Road, Hawke's Bay, Chardonnay	\$9.00	\$39.00
Forrest Marlborough Chardonnay	\$10.00	\$44.00
Montana Festival Block Waipara Pinot Gris	\$8.50	\$34.00
Mount Difficulty Roaring Meg Bannockburn Pinot Gris	\$9.50	\$42.00
Saddleback Central Otago Pinot Gris	\$10.00	\$44.00
Main Divide Waipara Riesling	\$9.00	\$38.00

### RED WINES

	glass	bottle
Montana Festival Block Waipara Pinot Noir	\$8.50	\$38.00
Akarua Rua Central Otago, Pinot Noir	\$9.50	\$41.00
Mount Difficulty Roaring Meg Pinot Noir	\$11.00	\$46.00
Stoneleigh Marlborough Pinot Noir Rose	\$9.00	\$37.00
Saddleback Central Otago Rose	\$9.50	\$42.00
Montana Festival Block Merlot Cabernet	\$8.50	\$35.00
Brown Brothers South Australia 1889 Cabernet Sauvignon	\$9.00	\$37.00
Church Road Hawkes Bay Merlot Cabernet	\$9.00	\$39.00
Taylor's Estate Clare Valley Shiraz	\$8.50	\$37.00
Wolf Blass South Australia Spice Shiraz	\$10.50	\$42.00
Trinity Hill Hawkes Bay WL Merlot	\$10.50	\$43.00
The Ned Marlborough L/H Sauvignon Blanc		\$48.00



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## DRINKS

### ON TAP

DB Export  
Monteith's Phoenix IPA  
Tuatara Varietal  
Export 33  
Panhead Supercharger APA  
Little Creature's Pale Ale  
Speight's Gold Star  
Emerson's Varietal  
Monteith's Cider  
Tiger  
Speight's Summit Ultra

### 0.0% ALCOHOL BEERS

DB Export Citrus  
Heineken  
Speights Summit Ultra

### CIDER

Magner's Irish Apple Cider  
Rekorderlig Strawberry and Lime  
Speight's Apple Cider  
Rekorderlig Arctic Berries  
Monteith's Cider

### BOTTLED BEER

Heineken  
Steinlager  
Corona  
Steinlager Pure  
Stella  
Speight's Old Dark

### LOW ALCOHOL BEERS

DB Export Citrus - 2%  
Speight's Mid - 2.5%  
Heineken - 2.5%

### RTD's

Jim Beam & Cola  
Jack Daniels & Cola  
Coruba & Cola  
Gordon's G&T  
Smirnoff Ice  
Bombay G&T  
Gordon's Pink Gin and Soda  
Woodstock & Cola



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## SPECIAL KID'S DRINKS | \$3.90

### RAINBOW MOCKTAIL

A fun twist on the traditional orange juice traffic light.

### COKE FLOAT

Homestead floating surprise.

### MAGIC POTION

This sparkly drink will leave you spell bound, two flavours to choose from - Peach or Lime.

### MILKSHAKE

Creamy goodness in a bottle.

Flavours to choose from:

- Strawberry -
- Chocolate -
- Hokey Pokey -
- Cookies N Cream -

## NON-ALCOHOLIC

Coke  
Coke No Sugar  
Lemonade  
Ginger Ale  
Schweppes Raspberry  
OJ Tropicana  
Tonic water  
Red Bull  
Schweppes Ginger Beer  
Sprite Zero  
Voyager Water  
Schweppes Golden Ginger Ale  
Schweppes Crisp Tonic  
Schweppes Cucumber and Mint

## COFFEE

Flat White  
Cappuccino  
Latte  
Chai Latte  
Hot Chocolate  
Long Black  
Mochaccino  
Short Black  
Vanilla Latte  
Caramel Latte  
Fluffy

## SIMPLY SQUEEZED FRUIT JUICES

Orange  
Cranberry  
Apple  
Pineapple  
Tomato

## TEA - DILMAH RANGE

Rose with French Vanilla  
Elegant Earl Grey  
English Breakfast  
Berry Sensation  
Pure Peppermint  
Lively Lime & Orange Fusion  
Fragrant Jasmine Green  
Pure Chamomile Flowers  
Natural Lemon Verbena



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## LIQUEUR COFFEES

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Bailey's  
Kahlua  
Jameson's  
Frangelico

## MOCKTAILS

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### CINDERELLA

The Cinderella is fantastic on summer afternoons. A mix of three juices, grenadine, and ginger ale.

### TUTTI FRUTTI

Fresh, fruity fun mixture of fruit juices with a strawberry surprise

### VANILLA PASSIONFRUIT TWIST

Twist away with this yummy drink – can be enjoyed any time of the year.

### BERRY BURLESQUE

Dance with this tasty mocktail packed with berry flavours, mint and ginger beer.

### ICED MOCHA

Life is better with a mix of chocolate and coffee goodness.

## COCKTAILS

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### BUTTERSCOTCH MARTINI

This would make a perfect dessert or nightcap to finish your evening.  
Kahlua, Butterscotch Schnapps and Baileys and milk.

### RASPBERRY CHOCOLATE MUDSLIDE

An adult rated milkshake of raspberry and chocolate delight.  
Raspberry Vodka, Brown Crème de Cacao, Kahlua, raspberry liqueur, milk topped with cream.

### ORANGE BLOSSOM

Looks like Autumn taste like Summer, this cocktail is citrus packed and will cleanse your tastebuds.  
Gin, Triple Sec, orange juice, pineapple juice.

### BERRY PINK

A pretty and sophisticated blend of Vodka and Chambord topped with lemonade.



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## MENU

### SHUNTER ENTRÉES

#### BAKED BREAD LOAF WITH GARLIC BUTTER

Perfect for 2

**\$11.00**

#### CHEESY BAKED PRETZELS

Warm and doughy

**\$9.50**

#### CREAMY SEAFOOD CHOWDER

A southern favourite. Lip-smackingly delicious with tender morsels of seafood bound in a rich creamy soup. Served with warm toasted sourdough.

**\$17.00**



#### PORK SLIDERS

6-hour, smoked pulled pork in a soft slider bun with a rich chilli jam.

**\$17.00**

#### BUTTERY GARLIC PRAWNS

Cooked in butter, garlic and white wine, with mesclun salad.

**\$19.00**

#### SMOKED LAMB CROQUETTES WITH BEETROOT RELISH

7 hour smoked lamb mixed in our own tangy lamb sauce crumbed then fried till crispy.

**\$16.00**

#### BOEREWORS

South African sausage smoked in cherry wood with salsa verde.

**\$16.00**

#### SOUTHERN STYLE FRIED MUSHROOMS

Button mushrooms coated in a New Orleans style batter, fried till crispy and served with our famous 'boom-boom' dipping sauce.

**\$14.00**

#### SMOKEY MEMPHIS B.B.Q CHICKEN WINGS

Rubbed in our own spices, smoked then dredged in our own Memphis BBQ sauce

**\$16.00**

#### LEMON PEPPER SQUID

Fried till golden served with a sweet n spicy mango dressing.

**\$17.00**



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## FROM THE SMOKE STACK

All of our meats have their own chef inspired, unique rub on them. They are then paired with our chef's choice of wood chips and smoked on the premises. Finally, they are coated in our home-made American-style sauces to create a tangy, lip tingling experience.

Pulled pork shoulder smoked for 6 hours with applewood

Pork ribs smoked 3.5 hours with hickory

Pulled lamb shoulder smoked for 7 hours in applewood

Texan brisket smoked for 10 hours in cherrywood

Chicken thighs smoked for 1.5 hours in pecanwood

Boerewors smoked for 40 minutes in cherrywood

Chicken wings smoked for 1 hour in pecan wood

### HICKORY-SMOKED PORK SPARE RIBS

Served with American Dallas BBQ sauce.

**\$32.00 half | \$45.00 full**



### TEXAN-RUBBED SLOW-SMOKED BRISKET

Served with Texan BBQ glaze.

**\$32.00**



### SWEET RUBBED CHICKEN THIGHS

Served with Honey BBQ sauce.

**\$32.00**



### TASTING BOARD FOR TWO

Served with half rack ribs, brisket, chicken wings, boerewors fries and slaw and salad.

**\$99.00**

*All served with coleslaw or a seasonal green salad and your choice of fries or a baked potato.*

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## LOCOMOTIVE MAINS

### SOUTHERN BLUE COD (GF on request)

Tempura battered and served with a seasonal green salad, fries, and gherkin and caper mayo.

\$36.00



### ROAST OF THE DAY (GF on request)

Accompanied with roasties, seasonal steamed vegetables, white sauce, gravy and all the trimmings.

\$29.00

### SOUTHERN FRIED CHICKEN

Tender chicken pieces seasoned in a southern coating, cooked till golden and served with crisp slaw, shoestring fries and smoked garlic-cajun aioli.

\$30.00

### ASIAN BRAISED PORK BELLY

A melt-in-the-mouth treat of slowly braised pork belly served with creamy garlic mash, seasonal vegetables, crispy crackle, white sauce and rich braising juices.

\$34.00

### MEMPHIS LAMB RUMP



Memphis-rubbed lamb rump that is pan fried and baked in the oven, together with our scrumptious pulled lamb croquettes. Served with seasonal vegetables, white sauce and shrewsbury sauce.

\$35.00

### SMOKEY TACOS



Smoked pulled pork with crunchy slaw and guacamole in warm flour tortillas and a splash of our Dallas BBQ sauce. Served with shoestring fries.

\$26.50

### CHICKEN & BACON LINGUINE

Tender chicken, bacon and linguine coated in a rich tomato pesto and white wine cream. Finished with parmesan.

\$28.00

### POLENTA & HALLOUMI FRIES (GF on request)

Crispy, fried rosemary and chilli polenta fries, topped with halloumi and parmesan cheese with a sweet basil pesto. Served with roasted baby potatoes, seasonal vegetables and white sauce.

\$26.00

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## STEAK-HOUSE

### HEREFORD PRIME 55 DAY AGED RIBEYE 250G

Served with potato and bacon rosti, cherry tomatoes, pickling onions, baby onions, baby carrots, red wine jus and Yorkshire pudding.

**\$40.00**

### HEREFORD PRIME PORTERHOUSE 250G

Served with your choice of sauce, coleslaw or a seasonal salad and a choice of fries or a baked potato.

#### SAUCES (CHOOSE ONE)

Creamy mushroom (GF), Steakhouse butter (GF),  
Dallas BBQ (GF)

**\$34.50**

## SIDE KICKS

Mac 'n' cheese **\$5.50**  
Southern slaw **\$4.00**  
Shoestring fries **\$6.00**

Free range eggs x2 **\$5.00**  
Creamy mushrooms **\$6.00**

## BURGER TIME

### HULI BURGER

Huli grilled chicken burger with lettuce, tomato, cheese, mayo, beetroot relish on a milk bun.

Served with shoestring fries.

**\$25.00**

### THE BEEF BURGER

Beef patty, burger cheese, lettuce, tomato, greens, Dijon mustard, tomato chilli jam, on charcoal bap served with fries and Dallas BBQ sauce.

**\$24.50**

### BIG VEGE (GF on request)

Vegetable patty, Halloumi, lettuce, tomato, guacamole and boom boom sauce on a milk bun with fries.

**\$24.00**

### DOUBLE CHEESE BURGER

Plain and simple: 2 beef patties, 2 slices burger cheese, dijon mustard, tomato chilli jam on a milk bun. Served with shoestring fries.

**\$22.00**

## SUMMERY SALADS

### CRISPY CHICKEN (GF on request)

Lettuce, sundried tomato, red onion, sprouts, almonds and brie. Finished with a creamy honey mustard dressing.

**\$27.00**

### MAPLE ROASTED KUMARA (GF)

With toasted cashew nuts, cherry tomatoes, seasonal leaves, parmasan and balsamic dressing.

**\$24.00**

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## DESSERTS

### GUARD'S VAN TREATS

#### WARM HOMESTEAD AMERICAN APPLE PIE

With Granny Smith apples in a buttery pastry and served with vanilla ice cream.

**\$13.00**

#### BELGIUM LIEGE WAFFLES

Crispy and sweet. Dressed with a rich berry compote, whipped cream and a praline crumble.

**\$13.00**

#### ICE CREAM SUNDAE

A treat for the inner child. Served with your choice of chocolate, caramel or strawberry topping and finished with cream and chopped nuts.

**\$13.00**

#### RICH CHOCOLATE BROWNIE (GF)

Designed for the gluten free but adored by all chocolate lovers,  
Served with berry compote and praline cream.

**\$13.00**

#### PECAN PIE

For the caramel nut lovers served with caramel sauce and cream.

**\$13.00**

#### STICKY DATE PUDDING

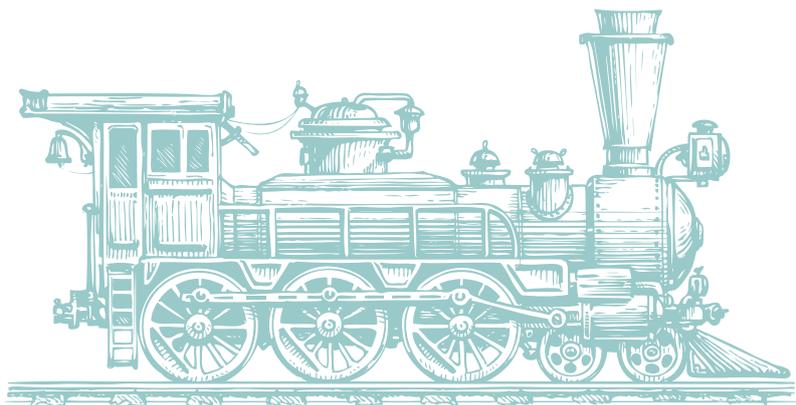
Warm sticky pudding with our homestead made butterscotch sauce  
served with cream and vanilla ice cream.

**\$13.00**

#### RASPBERRY JAM DONUT

Golden fried donut oozing with jammy goodness, tossed in cinnamon-sugar and served with ice cream and raspberry sauce.

**\$13.00**



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## KID'S MENU

### TOTS (0-3 years) | \$8.00

- Mac 'n' cheese -
- Grilled chicken tender, roasted baby potatoes, seasonal vegetables (GF on request) -
- Fish 'n' chips (GF on request) -
- Ice cream sundae with cream and your choice of chocolate, strawberry or caramel topping (GF on request) -

### KIDS (3-12 years) | \$15.50

- Chicken pasta in a cream sauce -
- American pork ribs with fries (GF) - 
- Southern fried chicken with shoestring fries -
- Grilled chicken with roasted baby potatoes and seasonal vegetables (GF) -
- Beef sliders with lettuce, tomato, BBQ sauce and mayo. Served with fries -
- Chicken tortilla wrap with lettuce, tomato, cheese, BBQ sauce & honey mustard aioli. Served with shoestring fries (GF on request) -
- Tempura fish and chips with crisp slaw (GF on request) -
- Ice cream sundae with cream and your choice of chocolate, strawberry or caramel topping (GF on request) -
- Raspberry jam donut with cinnamon-sugar and ice cream -
- Chocolate donut with cinnamon-sugar and ice cream -



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