



THE HOMESTEAD

RESTAURANT

— ESTD 1983 —

ENTREES

BREAD LOAF

With garlic herb butter

\$15.90

CHEESY GARLIC BREAD

Warm and cheesy garlic bread topped with bacon and basil pesto

\$15.90

SEAFOOD CHOWDER

A Southern favourite; a medley of seafood in a rich and creamy chowder served with toasted ciabatta *GF*

\$18.90

SPICY CHICKEN WINGS

Chicken wings wrapped in a spicy herb infused crumb, accompanied with a sriracha mayo

\$21.90

PAN SEARED PRAWN CUTLETS

Pan seared prawn cutlets, with a roasted pepper sauce and crunchy slaw

\$18.90

CRUMBED LAMB SWEETBREADS

Herb crumbed lamb sweetbreads on crispy wonton cup, garlic aioli and slaw

\$16.90

CHICKEN AND BRIE SPRING ROLL

Chicken and brie spring roll served with a spiced cranberry sauce and a petite salad

\$15.90

TRUFFLE WEDGES

Hand-cut potato wedges infused with white truffle oil and sprinkled with parmesan cheese

\$14.90

STICKY PORK RIBS

Slow cooked pork ribs smothered in house made Korean bbq sauce *DF*

\$21.90

CHICKEN TACOS

Seasoned chicken strips on two soft shell tacos with lettuce, slaw, corn salsa and sriracha mayo

\$21.90

BEEF TACOS

Seasoned beef strips in two soft shell tacos with lettuce, sriracha mayo, refried beans, carrots, onion, capsicum, and sesame dressing

\$21.90

MAIN

RIBEYE

Ribeye fillet, cooked to your liking, served with dauphinoise potatoes, balsamic mushrooms, seasonal vegetables, and your choice of mushroom sauce, brandy pepper sauce, diane sauce, gravy, red wine jus, or garlic herb butter

\$39.90

LAMB RUMP

Locally sourced tender herb-marinated lamb rump accompanied by black truffle mashed potatoes, pea puree, seasonal vegetables, and onion jus

\$39.90

SUPREME CHICKEN DIANE

Grilled chicken breast served with confit gourmet potatoes, seasonal vegetables, potato straws, and a rich diane sauce

\$29.90

VEGETARIAN RISOTTO

Creamy mushroom risotto with seasonal vegetables and parmesan shards (Add Chicken \$6 or Prawns \$7)

\$29.90

DUO OF SEAFOOD

Pan-seared salmon fillet and succulent prawns wrapped in a herb crumb resting on a bed of five-bean and vegetable cassoulet, accompanied by broccolini, seaweed flakes, and basil pesto

\$40.90

VENISON LOIN

Seared and oven finished venison loin with pumpkin mash, red wine poached pears, seasonal vegetables and plum jus

\$39.90

SOUTHERN FRIED CHICKEN

Boneless chicken pieces marinated in spiced buttermilk, served with hand-cut potato wedges, slaw, and a side of gravy

\$26.00

CHICKEN SCHNITZEL

Crispy crumbed chicken breast with a side of fries and garden salad
Make it a Parmy - add napolli sauce, bacon and blended cheese for \$4

\$25.90

CRISPY PORK HOCK**\$27.90**

Twice-cooked pork hock paired with creamy mash, seasonal vegetables, and a generous drizzle of gravy

ROAST PORK BELLY**\$27.90**

Slow-roasted pork belly served with an array of roasted root vegetables, apple sauce, seasonal veggies, and our house made gravy *GF DF*

NEW YORK STRIP**\$30.90**

Beef striploin fillet cooked to your liking paired with hand-cut potato wedges and a fresh garden salad.

Customize your dish with mushroom sauce, peppercorn sauce, gravy, diane sauce, garlic butter or eggs

BEER BATTERED BLUE COD**\$39.90**

Foveaux Strait blue cod fillets coated in a crisp beer batter, served with fries, garden salad, a wedge of lemon, and tangy tartare sauce *DF GF*

LINGUINI BOSCAIOLA**\$24.90**

Linguini pasta combined with chicken strips, garlic, mushrooms, bacon, chorizo, and olives in a creamy tomato sauce.

Topped with parmesan cheese and served with garlic bread

CHICKEN SESAME SALAD**\$28.90**

Seasoned chicken breast strips on a bed of mixed green salad, tomatoes, roasted cashews, crispy wontons, and toasted sesame seeds, all tossed in oriental sesame dressing *DF*

BEEF SALAD**\$28.90**

Seasoned beef strips atop a blend of mixed green salad, roasted peanuts, crispy noodles and fried shallots, all drizzled with a zesty coriander and lime dressing

BURGERS

CHEESEBURGER

\$26.90

Classic cheeseburger, juicy beef pattie, caramelized onion relish, lettuce, tomato, pickles, sliced cheddar cheese, burger sauce, tomato sauce, and zesty American mustard

CHICKEN BURGER

\$26.90

Boneless chicken pieces marinated in spiced buttermilk, sriracha mayo, slaw, pickles, sliced cheese, and a spiced apricot and capsicum chutney

PORK BURGER

\$26.90

Roasted pork belly strips, streaky bacon, aioli, slaw, and roasted apple slices

VEGE BURGER

\$26.90

Vegetable pattie, lettuce, tomato, cheddar cheese, mushrooms, basil pesto, and aioli *DF V*

BLUE COD BURGER

\$28.90

Foveaux Strait blue cod fillet, resting on lettuce, tomato, Swiss cheese, house made tartare sauce in a brioche bun

SAUCES

Mushroom Sauce	\$5.50
Peppercorn Sauce	\$5.50
Diane Sauce	\$5.50
Red Wine Jus	\$5.00
Gravy	\$4.00
Garlic Butter	\$3.00
Sour Cream	\$2.00
Sweet Chilli	\$2.00
Aioli	\$2.00
BBQ Sauce	\$2.00

SIDES

Fries - Salad - Eggs - Slaw - Mash - Veges	\$6.00
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**While we take every precaution to meet your allergy and dietary requirements there always remains a possibility of cross-contamination.*

DESSERT

ORANGE AND ALMOND CAKE *GF/DF*

\$15.90

Served warm with almond praline, torched meringue with a refreshing orange sorbet

COCONUT PANNA COTTA *GF/DF on request*

\$15.90

Served with raspberry coulis and a crunchy coconut shortbread

SAFFRON AND CARDAMOM POACHED PEAR *GF/DF on request*

\$15.90

Served warm on whipped crème fraiche, topped with almond praline and our poaching syrup

CHOCOLATE MOUSSE CAKE

\$15.90

Chocolate cake layered with chocolate mousse paired with berry coulis and a refreshing berry sorbet

ICE CREAM TRIO *GF/DF on request*

\$15.90

Three delish flavours of ice cream, topped with caramel popcorn and biscuit crumble

CHEESECAKE OF THE DAY

\$15.90

A classic, served with ice cream, biscuit crumble and a matching coulis

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KIDS MENU

STARTER

TATIES STARTER!!

The classic is back. A bowl of puffed seasoned potato snacks for the little ones (or big ones!) to snack on while we're cooking their meals.

\$3.00

MAINS

CHICKEN PARMA

Chicken schnitzel served with Napoli sauce and cheese and choice of curly fries, salad or slaw

small **\$8.90**
regular **\$14.90**

MINI BEEF BURGER

Mini beef burgers with lettuce, cheese, tomato sauce and aioli with curly fries

small **\$8.90**
regular **\$14.90**

CHICKEN NUGGETS

Chicken nuggets with curly fries, and tomato sauce

small **\$8.90**
regular **\$14.90**

PORK RIBS

Yummy ribs served with your choice of curly fries, salad or slaw

small **\$8.90**
regular **\$14.90**

CHEESY CHICKEN PASTA

Macaroni, chicken breast and bacon in a creamy cheese sauce

small **\$8.90**
regular **\$14.90**

FISH & CHIPS

Battered fish bites with curly fries, and tomato sauce

small **\$8.90**
regular **\$14.90**

TEDDY BEARS PICNIC

A plate full of assorted treats: raisins, fruit, cheese, crackers, carrot sticks, cheesy garlic bread roll and a lollipop

\$14.90

DESSERTS

KIDS SUNDAE

Vanilla ice cream topped with marshmallows, wafers, cream, sprinkles and your choice of topping: chocolate, caramel, strawberry or passionfruit

small **\$5.90**
regular **\$7.90**

WAFFLES

Warm mini waffle with berry coulis and ice cream

\$7.90

WINES

SPARKLING WINES

Lindauer 200ml Sauvignon		\$11.00
Lindauer 200ml Brut		\$11.00
Lindauer 200ml Fraise		\$11.00
Brown Bros. Spkl Moscato 200ml		\$12.00
Brown Bros. Spkl Prosecco 200ml		\$12.00
Brancott Est Brut Cuvee 750ml		\$36.00
Deutz Marlborough Cuvee 750ml		\$55.00

WHITE WINES

	glass	bottle
Montana Festival Block Marlborough Sauvignon Blanc	\$9.00	\$36.00
Stoneleigh Marlborough Sauvignon Blanc	\$9.50	\$40.00
Lake Chalice Falcon Sauvignon Blanc	\$10.00	\$42.00
Peregrine Sauvignon Blanc		\$50.00
Montana Festival Block East Coast Chardonnay	\$9.00	\$36.00
Church Road, Hawke's Bay, Chardonnay	\$10.00	\$43.00
Forrest Chardonnay		\$46.00
Montana Festival Block Pinot Gris	\$9.00	\$36.00
Rosie Pinot Gris	\$10.00	\$40.00
Mount Difficulty Roaring Meg Pinot Gris	\$10.50	\$46.00
Saddleback Riesling	\$11.00	\$48.00

RED WINES

	glass	bottle
Montana Festival Block Pinot Noir 750ml	\$9.00	\$38.00
Mount Difficulty Roaring Meg Pinot Noir	\$11.50	\$48.00
Leefield Station Pinot Noir	\$12.50	\$57.00
Terra Sancta Mysterious Diggings Pinot Noir		\$55.00
Leefield Station Rosé	\$10.00	\$42.00
Mount Difficulty Roar Meg PN Rose 750ml	\$10.50	\$44.00
Montana Festival Block Merlot Cab 750ml	\$9.00	\$36.00
Esk Valley HB Merlot Cab Sauv 750ml	\$10.00	\$40.00
Church Road. Merlot Cab 750ml	\$10.00	\$42.00
Taylors Estate Shiraz 750ml	\$9.50	\$39.00
Grant Burge Ink Series Shiraz 750ml		\$44.00
Lake Chalice Falcon Merlot 750ml	\$10.00	\$38.00
Brown Bros Australian Tawny Port 750ml		\$50.00

LIGHT WINES

	glass	bottle
Saint Clair Vicars Choice Light Rosé	\$9.00	\$38.00
Saint Clair Vicars Choice Light Sauvignon Blanc	\$9.00	\$38.00
Giesen 0% Rose	\$9.00	\$38.00
Giesen 0% Marlborough Sauvignon Blanc	\$9.00	\$38.00
Giesen 0% Pinot Gris	\$9.00	\$38.00

DRINKS

ON TAP

DB Export
Monteiths Varietal
Tuatara Varietal
Export 33
Panhead Supercharger APA
Speight's Gold Star
Emerson's Varietal

Monteith's Cider
Speight's Summit Ultra
Heineken Silver
Zeffner Hazy Lemonade
Tui
DB
Guinness
Steinlager

0.0% ALCOHOL BEERS

DB Export Citrus
Heineken
Speight's Summit Lager

CIDER

Rekorderlig Strawberry and Lime
Speight's Apple Cider
Monteith's Cider

OTHER

Crimson Badger Alcoholic Ginger Beer

BOTTLED BEER

Heineken
Steinlager
Corona

Steinlager Pure
Stella
Speight's Old Dark
Speight's Ultra Lime

LOW ALCOHOL BEERS

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

RTDs

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
Long White Apple & Pear
Long White Raspberry

RAINBOW MOCKTAIL

A fun twist on the traditional orange juice traffic light

SEA CREATURES

A cool critter from the ocean has come to visit the Homestead.
This is a cool blue drink with a sea friend and cream

BUBBLEGUM MAGIC

Bubblegum flavoured lemonade topped with cream and candyfloss

MILKSHAKE

Creamy goodness in a bottle.
Flavours to choose from: strawberry, chocolate, ask staff for monthly flavour

BUBBLEGUM

Just like the kids' one but more!

SALTED CARAMEL FRAPPEE

Dessert in a glass. Salted caramel, chocolate with milk topped with cream

FRUIT SALAD

Apple, peach and orange with refreshing spritz of lemonade

BANANA BUZZ

Banana dessert in a glass. Coffee, hazelnut, banana with milk topped with cream

PURPLE RAIN

Simple, stunning and delicious! Gin, blackcurrant sourz, triple sec, raspberry vodka and blue curacao topped with lemonade

OH MY GOODNESS!

It is what one might say after a mouthful of this! A liquid fruit salad, Sourz Apple, Southern Comfort and pineapple juice

BLUE SCOOPY SNACK

No mystery, this is amazing. Give your night the holiday vibe with this refreshing blend of banana, Malibu, orange liqueur and a mix of juices

CHUNKY MONKEY

If you are in the mood for a little banana buzz, this is dessert in a glass Kahlua, Frangelico, banana and vodka topped with milk and cream

MIDNIGHT KISS WITH A TWIST

The flavours of peach, orange and lemon-lime. It is definitely a little bit on the sweeter side, overall, it's a delicious fruity vodka drink with the bubbles to make it zing.
Peach schnapps, blue curacao and vodka topped with lemonade

SALTED CARAMEL MUDSHAKE

Dessert in a glass salted caramel, vodka, Kahlua, chocolate with milk topped with cream

DRINKS

NON-ALCOHOLIC

Coke	Tonic water
Coke Zero Sugar	Red Bull
Lemonade	Schweppes Ginger Beer
Ginger Ale	Sprite Zero
OJ Tropicana	Voyager Water
	L&P

KERI FRUIT JUICES

Orange
Cranberry
Apple
Pineapple
Tomato

COFFEE

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

TEA - DILMAH RANGE

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

LIQUEUR COFFEES

Bailey's - Kahlua - Jameson's - Frangelico
