



## TO START

### BUFFALO CAULI BITES \$19.50

Crispy fried cauliflower tossed in a spicy buffalo sauce, served with cool ranch dressing.

### PEPPER POPS \$16.50

Golden fried jalapeno poppers, stuffed with melty cheese and served with smoky chipotle mayo.

### GOLDEN GARLIC BREAD \$17

Warm, fluffy focaccia lathered with garlic butter and toasted to perfection.

### STICKY HOG BITES \$19

Tender smoked pork belly ends, caramelised and served with creamy hoisin mayo.

### MAC DADDY \$19

Next level mac and cheese; rich, creamy and gooey mac topped with buttery panko breadcrumbs and sweet candied bacon.

### CORN RIBS \$16.50

Corn on the cob, quartered and roasted with BBQ spices, served with classic ranch.

### SEAFOOD CHOWDER \$23

A rich and creamy chowder, brimming with tender chunks of fresh fish, prawns and sweet shellfish, served with a slice of crusty bread.

## BURGERS

\$29.50

SERVED WITH FRIES

### THE 2-POINT SHOT

Sweet, candied bacon and fiery tender Cajun marinated chicken breast grilled to perfection, stacked with ranch-dressed lettuce served on a warm brioche bun with melted American cheese - the MVP of flavour.



### THE DOUBLE SMASH

Double smashed beef patties, double American cheese, pickles, onion jam and house burger sauce. A true heavy hitter.

### HOG & SLAW

Tender, sweet and smoky pulled pork drenched in rich BBQ sauce, topped with crisp apple slaw on a warm brioche bun.

# THE HOMESTEAD

RESTAURANT

— ESTD 1983 —

## MAIN MEALS

### BATTERED COD \$43

Golden fresh battered blue cod teamed with crispy skin-on agria fries, punchy house slaw and a zingy lemon tartare.

### CRUMBED SCHNITZEL \$35

Crispy country-fried wagyu schnitzel stacked on our big boy wedges and covered in Southland mushroom gravy, served alongside cheesy mac.

### SMOKED RIBLETS \$34.50

Smoked pork riblets dripping in The Ave's BBQ sauce, piled on our big boy wedges, served with crunchy apple slaw and a mini loaf of corn bread straight from the oven.

### SOUTHERN CHICKEN \$32.50

Crispy, juicy southern fried chicken tenders with a side of fresh slaw, golden agria fries and a jug of house gravy.

### HOMESTYLE LAMB ROAST \$38

Tender slices of roast lamb served atop crispy roasted potatoes and seasonal vegetables, drenched in house gravy with a fresh hit of mint sauce.

### CHICKEN RANCH COBB SALAD \$31

Grilled chicken, candied bacon and shredded parmesan atop a loaded cobb salad tossed in our ranch dressing.

### GRILLED CAJUN CHICKEN \$34

Tender Cajun-spiced chicken breast grilled to perfection, served atop pilaf rice loaded with garden vegetables and topped with fresh salsa.

### MAPLE MIGNON \$49.50

A thick cut filet mignon wrapped in crispy candied bacon, grilled to your liking & finished with red wine jus, served with buttery crushed potatoes and broccolini.

### SIDES \$9

Fried Mozzarella, Battered Onion Rings, Salad Slaw, Corn Ribs, Prawns, Southland Mushrooms, Tater Tots, Mac & Cheese

### SAUCES \$5

Creamy Southland Mushroom Red Wine Jus Rich Pan Gravy Herb & Garlic Butter Brandy & Peppercorn



## STEAK GRILL



Premium hand selected cuts of local beef, full of flavour & grilled to your liking.

Every steak comes with your choice of golden agria fries or buttery herb crushed potatoes and your pick of one of our signature sauces.

### RIBEYE \$49

### NEW YORK STRIPLON \$44

### FLINTSTONE \$58

### FILLET \$48

### CHEF'S SPECIAL ★

ADD 2 FRIED EGGS \$5

SURF & TURF

TURF & TURF \$9

## DESSERTS

SECOND HALF SWEET TREATS

### BERRY WAFFLE WHAMMY \$18

Golden waffle sandwich stuffed with vanilla ice cream and loaded with berry compote.

### KEY LIME CRUNCH \$18

Zesty key lime tart in a buttery shell served with crumbed Biscoff and fluffy whipped cream.

### BIG APPLE CHEESECAKE \$18

A rich and creamy New York-style cheesecake finished with berry compote and a puff of whipped cream.

### MUDSLIDE DELUXE \$18

Rich and decadent Mississippi mud cake, drenched in chocolate sauce and crowned with whipped cream.

### GRANDMA'S COBBLER \$17

Warm apple and rhubarb cobbler topped with a golden crust and served with vanilla ice cream.

### THE CLASSIC BANANA SPLIT \$17

Vanilla ice cream, banana, chopped peanuts, whipped cream and lashings of caramel sauce.

### SUNDAE YOUR WAY \$16

Vanilla ice cream loaded with your choice of sauce, finished with whipped cream and a cherry on top.

CARAMEL CHOCOLATE

STRAWBERRY PASSIONFRUIT

