

M E N U

Two free-range eggs, any way you like w/ kumara sourdough - **\$12** (df)

Yuzu curd and labneh crumpet w/ a poached pear and citrus syrup - **\$18** (v)

Smoked fish crumpet w/ caper beurre blanc, parsley and a poached egg - **\$19**

Chocolate and peanut butter crumpet w/ toasted peanuts - **\$10** (v)

Grilled fruit w/ toasted seeds, labneh and bush honey - **\$16** (v, gf)

Homestead breakfast: two free-range eggs, any way you like, with bacon, sausage, vine tomatoes and kumara rosti - **\$23** (df, gf)

Swiss chard sautéed w/ poached eggs and pecorino w/ kumara sourdough - **\$17** (v)

The Homestead Platter: prosciutto, smoked fish rillettes, dill and labneh, cornichons, fresh pear, House chutney; served with toasted kumara sourdough, oatcakes and your choice of blue or brie - **\$30**

Salad of roasted salmon w/ new spuds, capers, chilli, watercress, sugar snap peas and lemon - **\$21** (gf, df)

Salad of brussel sprouts w/ kale, wild mushrooms, quinoa, chives, fried shallots and miso dressing - **\$20** (gf, vv)

Choi chicken w/ chilli, tomato, honey and peanuts - small **\$19** / large **\$24** (gf, df)

Beef short rib w/ cumin, coriander, chilli and sesame w/ pickled apple slaw, wild rice and ginger - **\$26** (gf, df)

The Homestead bap: ask your waiter - **\$16**

Kid's cheese toastie - \$8

S I D E S

Shoestring fries w/ house aioli or tomato sauce- **\$8**

Kumara sourdough, house chutney and good butter - **\$8**

Side salad of rocket, pear and pecorino - **\$8**

E X T R A S

Smoked streaky bacon - **\$6**

Pork + apple sausages - **\$6**

Smoked market fish - **\$6**

Sautéed mushrooms - **\$6**

Vine tomatoes - **\$5**

Free-range egg - **\$3**

Gluten (GF) / Vegetarian (V) / Vegan (VV) / Dairy free (DF) alternative options available

COFFEE FLIGHT COFFEE

White - **\$4.5**
Black - **\$4**
Brew | Cold brew - **\$5**
Chai - **\$5**
Hot chocolate - **\$4.5**
Extra shot - **\$1**
Large/Takeaway - **\$0.5**
Alternative Milk - **\$1**

Our coffee is served as a double shot in a small cup. Please let us know if you'd like your coffee served in a particular way.

TEA FORAGE + BLOOM

English Breakfast / Earl Grey

Revive - gunpowder green, lemon verbena

Salvation - peppermint, kawakawa, nettle, dandelion root

KLG - Kawakawa, lemongrass, ginger

Repose - Chamomile, lemon balm, roobos, rose petals

All \$5

HOUSE MADE SMOOTHIES - \$9

Coconut, berry, banana and lemon made w/ soy milk
Kiwifruit, banana, manuka honey and mint made w/ soy milk

BOTTLED DRINKS - \$5

Karma Cola, Gingerella, Lemmy
Blood orange, Blackcurrant
Acqua coconut water
Aotea Tonics:
Kawakawa, Kûmarahou

COLD PRESSED JUICE - Orange | Apple \$6

OUR APPROACH

To have the best tasting food you need to have the best suppliers. We've taken time to source what we believe to be the best of the best. These goods are purchased locally where possible.

Our meats, eggs and dairy are all free-range and organic. Any food waste is composted with help from our friends at We Compost.

We're glad you could join us here at the house on the hill.

- The Homestead team

GROWERS & SUPPLIERS

Flight Coffee
Wild Wheat Bakery
The Midnight Baker
Westmere Butchers
Matakana Smokehouse
Bonnie Goods
Over The Moon Cheese
Aotea Tonics
Freedom Farms
Mahy Farms
Forage + Bloom Tea
All Good Organics
Sabato
We Compost
Innocent Packaging

WINE

SAUVIGNON BLANC

Artisan "Herkt Estate" '14 | Marlborough
Glass **\$11** / Bottle **\$55**

Dog Point "Section 94" '13 | Marlborough
Bottle **\$75**

CHARDONNAY

Rock Ferry '14 | Marlborough
Glass **\$12** / Bottle **\$60**

Spy Valley '14 | Nelson
Bottle **\$80**

PINOT GRIS

Spy Valley '15 | Nelson
Glass **\$12** / Bottle **\$60**

Ransom "Clos De Valerie" '14 | Matakana
Bottle **\$60**

ROSÉ

Ransom '16 | Matakana
Glass **\$12** / Bottle **\$60**

PINOT NOIR

Lake Hayes '13 | Central Otago
Glass **\$13** / Bottle **\$65**

Hans Herzog '11 | Marlborough
Bottle **\$82**

SYRAH

Artisan "The Matriarch" '13 | Auckland
Glass **\$12** / Bottle **\$60**

CABERNET FRANC

Pyramid Valley "Howell Family Vineyard"
'14 | Hawkes Bay
Bottle **\$90**

METHODE TRADITIONELLE

Rock Ferry "Blanc De Blancs"
'10 | Marlborough
Bottle **\$65**

BEER

SAWMILL BREWERY MATAKANA

Pilsner - **\$9**
Pale Ale - **\$9**

LIBERTY AUCKLAND

Halo Pilsner - **\$10**

GARAGE PROJECT WELLINGTON

Beer - Pale Lager - **\$9**
Garagista - IPA - **\$10**

CROUCHER ROTORUA

Low Rider - 2.5% - **\$9**

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