

LUNCH

TO START & SHARE

THE BOARD 43

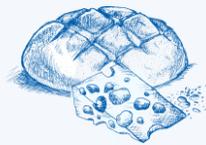
Coppa, smoked chorizo, dry aged san danielle prosciutto, triple cream brie, aged vintage cheddar, beetroot hummus, kalamata olives, pickles & grapes, charred bread

SPICED FRIED SQUID 22

Chilli mayo, lemon

SAUTEED PRAWNS 32

Tomato sugo, pangrattato, feta, roast peppers, lime, coriander, toasted emmer sourdough



GARDEN GROWN

BALANCE BOWL 24

Cauliflower rice, broccoli, dukkah, chickpeas, sweet corn, pickled Spanish onions, crushed roasted hazelnut, goat's curd, poached egg

add haloumi or smoked salmon +5

HEIRLOOM BEETROOT SALAD 28

Fennel, frisee, roast onions, goat's cheese, honey & grain mustard vinaigrette

CONFIT DUCK SALAD 32

Chat potatoes, baby gem lettuce, green beans, orange dressing



From the Sea

BEER BATTERED MARKET FISH 30

Thrice-cooked fries, gribiche sauce, burnt lemon

CRISPY SKIN SALMON 39

Marinated zucchini, semi dried tomato, green oil, beurre blanc

PAN ROASTED HUMPTY DOO BARRAMUNDI 39

Grilled radicchio, fennel cream, sherry vinegar caramel

Rustic dishes

SPICED FRIED EGGPLANT 32

Sautéed sugar snaps & broccolini, marinated tofu, miso sweet potato puree, chili & coriander oil

CRUMBED CHICKEN COTOLETTA 35

Capers, lemon, green olive, currants, tomato salsa, fennel slaw

TOULOUSE PORK RAGOUT 32

Pappardelle, sage, chili, tomato, white wine, parmesan

BRAISED WAYGU BEEF & WINTER VEGETABLE PIE 36

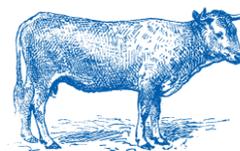
Spinach, red wine & grain mustard jus

BLACK ANGUS BEEF BURGER 29

Bacon jam, cheddar, kewpie mayo, tomato, pickled onions, lettuce, gherkin, thrice-cooked fries

270-DAY GRAIN FED BLACK ANGUS RUMP CAP 46

MB 3+ 220g, Ranger Valley, NSW, Lyonnaise potatoes, confit garlic, red wine & grain mustard jus or béarnaise



FOR THE KIDDIES

TOASTIE 11

Ham & Swiss cheese or cheese & tomato

BEER BATTERED FISH 15

Thrice-cooked fries, lime yoghurt

CHICKEN TENDERS 15

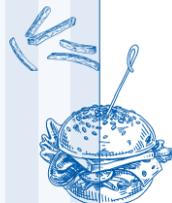
Thrice-cooked fries, tomato sauce

MINI ANGUS SLIDER 15

Thrice-cooked fries, tomato sauce

ICE-CREAM SCOOP 5

Almond crumble



HOMESTEAD FEAST

ONLY AVAILABLE ON WEEKENDS

MINIMUM 2 PEOPLE | 80PP

CHARCUTERIE BOARD

Dry aged san danielle prosciutto, finocchiate de palma salami, mortadella, olives, charred bread

Choice of

12 HOUR BRAISED LAMB SHOULDER

Parsley & mint salsa, shaved cucumber salad or

WHOLE HUMPTY DOO BARRAMUNDI

Broccolini, caper berry, cherry tomato, mint, dill, beurre blanc *with*

SEASON LEAF SALAD

Fresh pear, walnut & chardonnay vinaigrette, fine herbs

ROASTED HEIRLOOM CARROTS

Fried chickpea, romesco

To finish

VANILLA BEAN CRÈME BRÛLÉE

CHOCOATE FONDANT

Crushed caramel peanuts, dulce de leche, vanilla ice cream

ON THE SIDE

GRILLED BROCCOLI 14

Feta, polonaise, toasted almonds

THRICE COOKED FRIED 14

Smoked chilli aioli

SEASONAL LEAF SALAD 14

Fresh pear, walnut & chardonnay vinaigrette, fine herbs

ROASTED HEIRLOOM CARROTS 14

Fried chickpea, romesco

DESSERTS

WHIPPED CITRUS MASCAPONE 18

Kumquat, Cointreau caramel, almond tuile

CARAMELISED APPLE MILLE FEUILLE 18

Wattleseed chantilly, cinnamon, toffee ice cream

VANILLA BEAN CRÈME BRÛLÉE 18

CHOCOLATE FONDANT 18

Vanilla bean ice cream, crushed caramel peanuts, dulce de leche

CHEESE BOARD SELECTION 35

Holy Goat La Luna, Vintage Cheddar, L'artisan Petit Rouge, grapes, quince paste, lavosh, crostini

HOT DRINKS

COFFEE		TEA	5
Espresso, long black	4	English breakfast, earl grey, chai, chamomile, green, peppermint, lemon & ginger	
Macchiato, piccolo, flat white, latte, cappuccino, mocha	4.5		
Hot chocolate	4.5	Soy, almond, oat, lactose free	+0.5c
Turmeric latte, matcha latte	5		

COLD DRINKS

COLD		COLD PRESSED JUICE	8
Sparkling water jug	5	Valencia orange	
Coca-cola, coke no sugar, Sprite, lemon lime bitters, ginger beer	5	Daily greens - celery, apple, pear, spinach, lemon & ginger	
Apple juice	5	Watermelon - watermelon, apple, strawberry, pomegranate & lime	
The Homestead Virgin Mary	8		
KOMBUCHA	8	CLASSIC SHAKES	8
Ginger, watermelon & mint, pomegranate		Vanilla, chocolate, strawberry, caramel, iced coffee	
ROSE'S GARDEN ICED TEA	8	with ice cream	10
English breakfast, orange bitters rosemary, lemon & ginger			



COCKTAILS

HOMESTEAD MARY	18	PIMMS CUP	18 / JUG 36
Vodka, tomato, lemon, celery, Worcestershire, a collection of spices		Pimms No1, cucumber, strawberries, citrus mint, lemonade, ginger ale	
APEROL SPRITZ	18 / JUG 36	AMARETTO SOUR	20
Aperol Aperitivo, prosecco, fresh orange & soda		Amaretto, lemon juice, sugar, egg white	
MIMOSA	18	ESPRESSO MARTINI	20
Mumm Marlborough Brut Prestige, cold pressed Valencia orange juice		Mr Black Espresso, Ketel One Vodka, First Press Cold Brew, sugar	

MOCKTAILS

BERMUDA COLLINS	15	PINK LONDON SPRITZ	15
Lyres London Dry, Lyres Italian orange, elderflower tonic, pineapple juice		Lyres Pink London Spirit, Lyres Classico, Mediterranean tonic	

GIN & TONIC

Tanqueray	11	Poor Toms Sydney Dry	11
4 Pillars Rare Dry	12	Archie Rose Signature Dry	13
Hendricks	13		

WINES

SPARKLING

NV	Here & Now Brut, South Eastern Australia	10	45
NV	Bandini Prosecco, Veneto, Italy	13	60
NV	Mumm Marlborough, Marlborough, NZ	14	65
NV	42 Degrees South Sparkling Rosé, Coal River, TAS		70
NV	G.H. Mumm 'Grand Cordon' Reims, Champagne, France		135

WHITE WINE

21	Corryton Burge Riesling, Eden Valley, SA		55
18	Silkman 'Reserve' Semillon, Hunter Valley, NSW		115
21	Here & Now Sauvignon Blanc, South Eastern Australia	10	45
21	Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA		85
21	Totara Sauvignon Blanc, Marlborough, NZ	12	55
21	Pikes 'Luccio' Pinot Grigio, Clare Valley, SA		55
20	Thorn-Clarke 'Sandpiper' Pinot Gris, Eden Valley, SA	13	60
17	Yangarra Estate Roussanne, McLaren Vale, SA		75
21	Orlando 'Hilary' Chardonnay, Adelaide Hills, SA	14	65
21	Delatite 'High Ground' Chardonnay, Mansfield, VIC		65
18	Oakridge '864' Chardonnay, Yarra Valley, VIC		180

ROSÉ WINE

20	Twelve Signs, Hilltops, NSW	10	45
21	Lock & Key, Tumbarumba, NSW	12	48
21	Mirabeau Rose, Provence, FRA	14	65

RED WINE

21	Cloud St Pinot Noir, VIC	11	50
21	Holm Oak 'Protégé' Pinot Noir, Coal River Valley, TAS	15	70
19	Rockburn Pinot Noir, Central Otago, NZ		125
19	Barone Ricasoli Sangiovese, Chianti Classico, Tuscany, Italy		65
20	Yangarra Estate GSM, McLaren Vale, SA		75
19	Corryton Burge Shiraz, Barossa Valley, SA		65
21	Hentley Farm 'The Beauty' Shiraz, Barossa Valley, SA		150
20	Motley Cru Shiraz, Central Victoria, VIC	12	50
18	Here & Now Cabernet Merlot, South Eastern Australia	10	45
18	Truman Cabernet Sauvignon, McLaren Vale, SA		205
19	Wynns 'The Gables' Cabernet Sauvignon, Coonawarra, SA		60

DESSERT & FORTIFIED

NV	Saltram 'Mr Pickwick' Tawny, Multi-Regional, SA	15	60ml
NV	Fiore Moscato, South Eastern Australia	13	200ml

BEER & CIDER

James Boags Premium Light	8.5	Heineken	11
Furphys Ale	11	Sydney Beer Co. Lager	11
Young Henrys Newtowner Pale Ale	11	The Hills Apple Cider	11
Young Henrys IPA	11	Byron Bay Lager	11
		Heineken 0.0	8.5