

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 23

Chilli mayo, lemon



GARDEN GROWN

GARDEN DELIGHT (V,GF) 28

Rocket, baby gem, asparagus, zucchini, avocado, roasted Spanish onions, green shallots, feta, pumpkin seeds, buttermilk dressing

BALANCE BOWL (GF) 25

Cauliflower rice, broccoli, dukkah, chickpeas, sweet corn, pickled Spanish onions, crushed roasted hazelnut, goat's curd, poached egg
Add halloumi or smoked salmon +5

SOBA SALMON (DF) 35

Soba noodle, seared salmon, sugar snap, pickled long red chili, coriander, green shallots, garlic & ginger dressing

FROM THE SEA

BEER BATTERED MARKET FISH 33

Thrice-cooked fries, miso mayo, burnt lemon

PAN ROASTED HUMPTY DOO BARRAMUNDI (GF) 42

Skodalia, grilled capsicum puree, chives, crispy shallots

RUSTIC CLASSICS

RAS EL HANOUT COUSCOUS (VDF) 34

Roasted eggplant, grilled red bell pepper, Spanish onions, roasted pumpkin, mint, parsley, coriander, crispy kale, mint vegan ricotta

SEAFOOD LINGUINE 37

Garlic, cream, white wine, chili, parsley, cherry tomato

COQ AU VIN PIE 36

Braised chicken pie, spinach, red wine & mustard jus

BLACK ANGUS BEEF BURGER 33

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

MBS+4 LITTLE JOE FLANK 46

Thrice cooked chips, peppercorn jus

TOASTIE 11

Ham & Swiss cheese or cheese & tomato

BEER BATTERED FISH 15

thrice-cooked fries, lime yoghurt

CHICKEN TENDERS (DF) 15

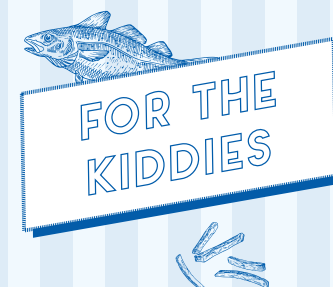
Thrice-cooked fries, tomato sauce

MINI ANGUS SLIDER 15

Thrice-cooked fries, tomato sauce

ICE-CREAM SCOOP 5

Almond crumble



- ON THE SIDE -

**GRILLED BROCCOLI 14**

Feta, polonaise, toasted almonds

SEASONAL LEAF SALAD 14

Fresh pear, walnut & chardonnay vinaigrette, fine herbs

THRICE COOKED FRIES 14

Smoked chilli aioli

ROASTED JAPANESE PUMPKIN 14

Herbs labneh, roasted pumpkin seeds, honey

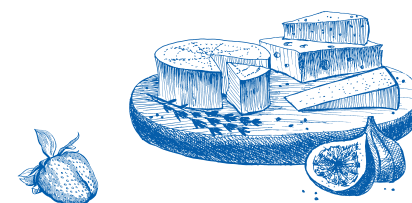
TO FINISH

PAVLOVA (GF) 19

Swiss meringue, sweet cream cheese, passion fruit, coulis, berry compote, red berries

PASSIONFRUIT & VANILLA CRÈME BRÛLÉE (GF) 19**CHEESE BOARD SELECTION 35**

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



BEVERAGES

BEER & CIDER

James Boags 'Premium Light	9
Travla Low Carb Mid Strength	9
Sydney Beer Co. Lager	11
Byron Bay Lager	11
Heineken Lager	12
Stone & Wood Pacific Ale	12
One Fifty Lashes Pale Ale	12
Young Henrys Newtowner Ale	12
The Hills Apple Cider	12
Heineken 0.0 Non-Alc Lager	9

COCKTAILS

HOMESTEAD MARY 19

Vodka, tomato, lemon, celery, Worcestershire, a collection of spices

APEROL SPRITZ 19 / JUL 36

Aperol Aperitivo, prosecco, fresh orange & soda

MIMOSA 19

Mumm Marlborough Brut Prestige, cold pressed Valencia orange juice

PIMMS CUP 18 / JUL 36

Pimms No1, cucumber, strawberries, citrus mint, lemonade, ginger ale

MARGARITA 21

Espolon Reposado Tequila, triple sec, lime juice

ESPRESSO MARTINI 21

Mr Black Espresso, Ketel One Vodka, First Press Cold Brew, sugar

HOT & COLD

COFFEE

Espresso, long black	4.5
Macchiato, piccolo, flat white, latte, cappuccino, mocha	5.5

Hot chocolate	5
Turmeric latte, matcha latte	5.5

TEA

English breakfast, earl grey, chai, chamomile, green, peppermint, lemon & ginger	5
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Soy, almond, oat, lactose free	+1
Sparkling water jug	5

Coca-cola, coke no sugar, Sprite, lemon lime bitters, ginger beer	5
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Apple juice	5
The Homestead Virgin Mary	8

KOMBUCHA

Ginger, watermelon & mint, pomegranate	8
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ROSE'S GARDEN 9

ICED TEA

English breakfast, orange bitters, rosemary, lemon & ginger	9
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COLD PRESSED JUICE 8

Valencia orange	8
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Daily greens – celery, apple, pear, spinach, lemon & ginger	
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Watermelon – watermelon, apple, strawberry, pomegranate & lime	
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GIN & TONIC

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

WINES

SPARKLING

NV Here & Now Brut, *NSW*

NV Bandini Prosecco, *Veneto, ITA*

NV Mumm Marlborough, *Marlborough, NZ*

NV 42 Degrees South Sparkling Rosé, *Coal River, TAS*

NV G.H. Mumm 'Grand Cordon' Reims, *Champagne, FRA*

WHITE WINE

22 Kilikanoon 'Mort's Block' Riesling, *Clare Valley, SA*

22 Tyrrell's Semillon, *Hunter Valley, NSW*

22 Here & Now Sauvignon Blanc, *NSW*

22 Hesketh Sauvignon Blanc, *Adelaide Hills, SA*

22 Catalina Sounds Sauvignon Blanc, *Marlborough, NZ*

22 Pikes 'Luccio' Pinot Grigio, *Clare Valley, SA*

21 Joseph Cattin Pinot Blanc, *Alsace, France*

21 Handpicked Pinot Gris, *Mornington Peninsula, VIC*

21 Alte Chardonnay, *Orange, NSW*

20 Domaine Drouhin Chardonnay, Chablis, *Burgundy, France*

21 Orlando 'Hilary' Chardonnay, *Adelaide Hills, SA*

18 Oakridge '864' Chardonnay, *Yarra Valley, VIC*

ROSÉ WINE

22 Chain of Ponds 'Novello' McLaren Vale, *SA*

21 Rameau 'Petit Amour' Méditerranée, *FRA*

21 Maison AIX, *Aix-en-Provence, FRA*

RED WINE

21 First Creek 'Botanica' Pinot Noir, *Hunter Valley, NSW*

21 Storm Bay Pinot Noir, *Coal River Valley, TAS*

19 Rockburn Pinot Noir, *Central Otago, NZ*

21 Barone Ricasoli Sangiovese, *Tuscany, Italy*

22 Hentley Farm 'Villain & Vixen' Grenache, *Barossa, SA*

21 Handpicked Shiraz, *Hilltops, NSW*

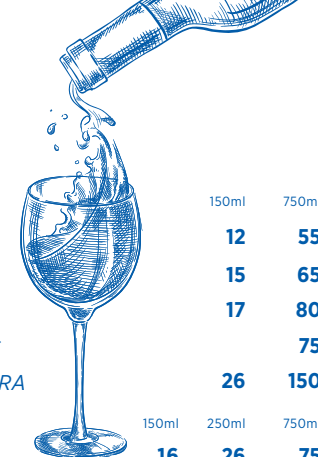
21 Elderton Shiraz, *Barossa Valley, SA*

21 Hentley Farm 'The Beauty' Shiraz, *Barossa Valley, SA*

21 Here & Now Cabernet Merlot, *NSW*

19 Wynns 'The Gables' Cabernet Sauvignon, *Coonawarra, SA*

18 Hickinbotham 'Truman' Cabernet Sauvignon, *McLaren Vale, SA*



150ml 750ml

12 55

15 65

17 80

75

26 150

150ml 250ml 750ml

16 26 75

65

12 19 55

65

90

15 24 70

75

17 27 80

60

120

18 29 85

150

150ml 250ml 750ml

13 21 60

16 26 75

100

150ml 250ml 750ml

60

17 27 80

125

16 26 75

15 24 70

16 26 75

90

150

12 17 50

65

175