

- LUNCH MENU -

TO START & SHARE

THE BOARD 39

dry aged san danielle prosciutto, finocchiata de palma salami, mortadella, triple cream brie, sharp vintage cheddar, pickles, olives & grapes, sweet potato hummus & charred bread

SPICED FRIED SQUID 18

chilli mayo, lemon

GARDEN GROWN

BALANCE BOWL 20

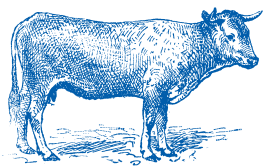
spiced cauliflower rice, roasted pumpkin, dukkah, kale, hemp seeds, pickled Spanish onion, goat's curd, crushed hazelnut, poached egg
add haloumi or smoked salmon +5

RED SNAPPER CEVICHE & QUINOA SALAD 29

red cabbage, mango, avocado, rocket, pickled onions, sunflower & black sesame seeds, coconut cream, ginger & lemon grass dressing

CARAMELISED PEAR & PROSCIUTTO SALAD 23

radicchio, rocket, red onion, Milawa blue cheese, barrel aged balsamic



FROM THE SEA

PAN SEARED BARRAMUNDI 34

confit white bean puree, asparagus, green beans, peas, crispy capers, lemon & green oil

BEER BATTERED MARKET FISH 25

thrice-cooked fries, gribiche sauce, burnt lemon

RUSTIC

POTATO GNOCCHI 28

shitake & Oyster mushrooms, chives, sour cream, parmesan, rustic bread

MISO GLAZED EGGPLANT 27

sweet potato hummus, mushrooms, kale, fried chickpeas, dukkah

CLAM TAGLIATELLE 30

cherry tomato, parsley, garlic, chilli, white wine

CHICKEN & RIESLING PIE 28

spinach, grape, red wine jus

270 DAY GRAIN FED BLACK ANGUS 3+ 39

220g, Ranger Valley, NSW, potato gratin, braised shallots, choice of red wine jus or béarnaise

BLACK ANGUS BEEF BURGER 24

bacon jam, American cheese, kewpie mayo, tomato, pickled onions, lettuce, cornichons, thrice-cooked fries

ON THE SIDE

roasted japanese pumpkin, herb yoghurt, pumpkin seeds, honey 14

thrice-cooked fries, smoked chilli aioli 12

sweet potato chips, coconut salt, aioli 14

shaved fennel salad, orange, parsley, dill, lemon oil 13

FOR THE KIDS

mini angus slider & chips 12

swiss cheese toastie, tomato or ham 10

beer battered fish & chips 12
lime yoghurt



HOMESTEAD FEAST

59pp / minimum 2 people

SHARE BOARD

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

12 HOURS BRAISED LAMB SHOULDER

mint salsa

ZUCCHINI SALAD

cherry tomato, spanish onion, mint, parsley, dukkah

ROASTED JAPANESE PUMPKIN

herb yoghurt, pumpkin seeds & honey

PANNA COTTA & CREME BRULEE

AVAILABLE ONLY ON WEEKENDS



SWEET TOOTH

CREME BRULEE 17
sliced strawberry

PANNA COTTA 17
passion fruit coulis, berries
almond crumble, lemon balm

CHEESE BOARD SELECTION 22
triple cream brie, vintage cheddar, semi blue with quince paste, dulce de leche, lavosh & crostini

CENTENNIAL
Homestead

We prefer contactless payments at this time.

- BEVERAGES -

WINES

SPARKLING

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

WHITE WINE

Leo Buring Reisling - Clare Valley, SA		55
Black Cottage Pinot Gris - Marlborough, NZ	13	60
Pikes Luccio Pinot Grigio - Clare Valley, SA		55
Here & Now Sauvignon Blanc - South Eastern Australia	10	45
Totara Sauvignon Blanc - Marlborough, NZ	12	55
Vive la Loire Sauvignon Blanc - Loire Valley, France		65
Laisser Faire by Cherubino Pinot Blanc - Pemberton, WA		60
Reverend V Chardonnay - Margaret River, WA		65
Church Rd Chardonnay - Hawkes Bay, NZ	12	55

ROSÉ

Twelve Signs - Hilltops, NSW	10	45
Squealing Pig- Marlborough, NZ	12	55

RED

First Creek 'Botanica' Pinot Noir - Central Ranges, NSW	11	50
Rockburn 'Devil's Staircase' Pinot Noir - Central Otago, NZ	14	65
Barone Ricasoli Chianti Classico Sangiovese - Tuscany, Italy		65
Fireblock 'Old Vine' Grenache - Clare Valley, SA		60
Reverend V Syrah - Mount Barker, WA		65
Motley Cru Shiraz - Central Victoria, VIC	11	50
Here & Now Cabernet Merlot - South Eastern Australia	10	45
Wynns 'The Gables' Cabernet Sauvignon - Coonawarra, SA		60

DESSERT & FORTIFIED

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

BEER & CIDER

James Boags Premium Light	7.5
Furphys Ale	9.5
James Squire One Fifty	10
Lashes Pale Ale	
Sydney Beer Co. Lager	10
The Hills Apple Cider	10
Byron Bay Lager	10
Heineken	10

COCKTAILS

HOMESTEAD MARY 17

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

APEROL SPRITZ 16 / JUG 36

Aperol Aperitivo, prosecco, fresh orange & soda

MIMOSA 16

Petit Cordon sparkling & cold pressed Valencia orange juice

PIMMS CUP 16

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

ESPRESSO MARTINI 16

Vodka, Kahlua, Double Roasters fresh espresso

NEGRONI 17

gin, antica formula vermouth & campari with orange zest

PARKLAND ROSÉ SANGRIA JUG 35

Twelve Sign Rosé, Aperol, raspberry, orange, pink grapefruit

HOT & COLD

HOT

espresso, long black	3.8
macchiato, piccolo, flat white, latte, cappuccino, mocha, hot choc	4
turmeric latte	4.5
soy, almond, oat, lactose free	.50

LOOSE LEAF

4
english breakfast, earl grey, chai, chamomile, green, peppermint, lemon & ginger

KOMBUCHA

7.5
ginger, watermelon & mint, pomegranate

COLD

coca-cola, coke no sugar, sprite	5
apple juice, guava & apple juice, mango & apple juice, orange juice	
lemon lime bitters, ginger beer	5
sparkling water jug	5
the homestead virgin mary	8

CLASSIC SHAKES

vanilla, chocolate, strawberry, caramel, iced coffee	6
with ice cream	8

ROSE'S GARDEN ICED TEA

8
english breakfast, orange bitters rosemary, lemon & ginger

GIN & TONIC

Tanqueray	9.5
Poor Toms Sydney Dry	10
Archie Rose Signature Dry	12
4 Pillars Rare Dry	11
Hendricks	12