

# THE HOMESTEAD

## Wattle seed damper (V) | 12

- Whipped butter
- Sweet Pickled baby figs with caramelized onion
- Bush tomato relish

## Patio platter | 44

*(to share between two people)*

- Wattle seed damper with whipped butter
- Local cured meats
- Artisan aged cheddar and soft cheese
- Grilled seasonal vegetables
- Homemade pickles
- Marinated Mount Zero olives
- Bush tomato relish
- Breadsticks with crackers
- Rosemary tortilla crisps

## Classic Caesar salad | 24

Fresh local Romaine lettuce, crisp maple bacon, garlic croutons, our signature house made caesar dressing topped with shaved parmigiano and a free range poached egg

- Grilled Halloumi | 7
- Grilled chicken breast | 8
- Local grilled prawns | 12

## Warrigal salad (GF, DF, V) | 26

Warrigal greens with native herbs, pickled cucumber, mixed cherry tomatoes with chili strips, finger limes and dusted with davidson plum.

- Grilled Halloumi | 7
- Grilled chicken breast | 8
- Local grilled prawns | 12

## Vine ripened tomatoes and burrata (GF, V) | 25

Local vine ripened tomatoes paired with Byron Bay burrata, Mount Zero first press olive oil, native seeds and micro herbs, beetroot and balsamic reduction

## Squid and prawn fritti | 30

Moreton Bay grilled baby squid and Mooloolaba prawns lightly dusted in native mountain pepper, sea salt and rice flour, lightly fried and served with curry myrtle sauce, fries and grilled lemon

## Coral Coast Barramundi (GF)

Crisp skin Coral Coast barramundi, bush tomato relish, curry myrtle yoghurt, fried curry leaves with wilted Warrigal greens (GF) | 34  
OR  
Burleigh Big Head beer battered Coral Coast barramundi, thick cut chips, sauce remoulade and grilled lemon | 28

## Chicken Paillard (GF, DF) | 28

Grilled lemon and herb marinated paillard of free-range chicken breast, avocado, baby rocket, and pico-de-gallo with Currumbin honey and basil emulsion

## Darling Downs Black Angus M3 200g Sirloin (GF) | 38

Darling Downs Black Angus sirloin, duck fat kipfler potatoes with native herb salt, broccolini and whipped butter, served with jus and house made grain mustard.

## Outback Steak Sandwich | 28

Darling Downs Black Angus M3 sirloin, crisp lettuce, vine ripened tomatoes, beets, bread and butter pickles, house made smokey BBQ sauce, served on soft Turkish bread with thick cut chips.

## SIDES

- Thick cut chips and remoulade (GF, DF) | 12
- Duck fat kipfler potatoes, native herb salt and salsa verde (GF, DF) | 14
- Mixed leaved with Currumbin honey and basil emulsion (V, GF, DF) | 12
- Sauteed broccolini, side of whipped butter (GF, DF) | 13

## KIDS MEALS | 15

*(12 years and under)*

### Chicka Dee Tenders (DF)

Panko crumbed chicken tenderloins, fries and tommy sauce

### Fish n Chips (DF)

Tempura barramundi, served with fries and tommy sauce

### Wild Cheesy burger

100 % Beef patty, melted cheese, soft milk bun, fries, tommy sauce

Operation Hours- 10:30AM- 3:30PM  
Lunch Service- 11am-3pm



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## Signature Cocktails

The Queenlander <i>Malibu, pineapple juice, lime juice, passionfruit pulp</i>	22
The Homestead Highball <i>Husk Spiced Rum, limoncello, lime juice, mango puree, ginger beer.</i>	22
The Sanctuary Spectrum <i>Vodka, Blue Curacao, orange juice, lemonade, raspberry syrup.</i>	23
Koala Crush <i>Husk Ink Gin, Midori, lime juice, elderflower liqueur, agave syrup, mint</i>	23
Husk Sloe' Fashioned <i>Husk Sloe Gin, orange bitters, sugar syrup</i>	22

## Classic Cocktails

Margarita <i>Tequila, Cointreau, lime juice, sugar syrup</i>	20
Cosmopolitan <i>Vodka, Cointreau, cranberry juice, lime juice, sugar syrup</i>	20
Pina Colada <i>Rum, pineapple juice, lemon juice, coconut syrup, sugar</i>	20
Espresso Martini <i>Vodka, Kahlua, espresso, sugar syrup</i>	20
Aperol Spritz <i>Aperol, Prosecco, soda water</i>	20
Old Fashioned <i>Bourbon, bitters, sugar syrup</i>	20

## Sparkling Wine

Brut NV - Bay of Stones South Australia, Australia <i>Light, fresh, citrus, green apple</i>	9/38
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Brut - Mumm Tasmania, Australia <i>Aromas of citrus, red berries and spice, white peach and citrus notes on the palate</i>	75
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## White Wine

Sauvignon Blanc - Bay of Stones South Australia, Australia <i>Fruit-forward, pineapple, grapefruit, lemon rind</i>	9/38
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Sauvignon Blanc - Grayling Marlborough, New Zealand <i>Aromas of ripe gooseberry and melon revealing full fruit intensity, with a vivacious, crisp acidity</i>	60
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Chardonnay - Bay of Stones South Australia, Australia <i>Full and creamy, with white peach and muskmelon</i>	9/38
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Chardonnay - Jacob's Creek Barossa Valley, Australia <i>An intense mix of citrus and melon underpinned by toasty notes, creamy palate showcases vibrant fruit flavours and toasty oak</i>	11/50
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Moscato - Jacob's Creek Barossa Valley, Australia <i>Heady floral aromas, ripe tropical fruits, flavours of sherbet and musk are balanced by crisp citrus notes</i>	11/50
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Pinot Gris - Stoneleigh Marlborough, New Zealand <i>Aromas of fresh orchard fruits and honey stone fruit and sweet pear drops with a rich palate weight and a hint of spice</i>	13/60
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## Red Wine

Shiraz - Bay of Stones South Australia, Australia <i>Sweet berry, spicy edge, vanilla/ cinnamon oak</i>	9/38
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Pinot Noir - Grayling Canterbury, New Zealand <i>Black cherries and plum aromas with savoury, oak highlights</i>	13/60
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Cabernet Sauvignon - Jacob's Creek Barossa Valley, Australia <i>Chocolate, black pepper and red berries, fresh red fruits, with tight textural tannins and integrated oak complexity</i>	11/50
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Grenache Shiraz Mataro - St Hugo Barossa Valley, Australia <i>Floral nose, black fruit, spicy-savoury toasted</i>	80
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## Rose

Le Petite Rose - Jacob's Creek Barossa Valley, Australia <i>Delicate red vibrant fruits, a touch of spice, dry on the palate</i>	9.5/40
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Rose - Chaffey Bros Barossa Valley, Australia <i>Fragrant raspberry and strawberry aromas are overlaid by musk with faint spice end notes</i>	13/60
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## Fortified Wine

Rare Tawney - Penfolds Grandfather South Australia, Australia <i>Intense raisin fruits, fruitcake, liquorice, roasted walnuts, with a sweet full and round mid-palate</i>	14
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