

THE HOMESTEAD



Become a NTAQ member today and enjoy 15% Food & Beverage discount

Operation Hours- 10:30AM- 3:30PM
Kitchen- 10:30 AM- 3:00PM

Wattle Seed Damper (V) | 14

- Whipped butter
- Fig, caramelized onion paste
- Bush tomato relish

Patio Platter | 48

(to share between two people)

- Wattle seed damper with whipped butter
- Local cured meats
- Artisan aged cheddar and soft cheese
- Grilled seasonal vegetables
- Cornichons
- Marinated Mount Zero olives
- Bush tomato relish
- Lavosh crackers, grissini

Classic Caesar Salad (GF, VA) | 24

Fresh local Romaine lettuce, prosciutto crisp, garlic croutons, our signature house made Caesar dressing topped with shaved parmesan and a free range poached egg

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

Currumbin Valley Harvest Bowl (GF, V. VA) | 26

Caramelized pumpkin, heirloom tomatoes, baby carrots, beetroot, macadamia pepita crunch, Currumbin valley baby leaves, whipped goat cheese, finger lime vinaigrette

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

Heirloom Tomatoes and Burrata (V, GFA) | 26

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

Lemon Myrtle Garlic Prawns (GFA) | 30

Prawns lightly dusted in native mountain pepper, sea salt, lemon myrtle infused cream, charred ciabatta, confit garlic, shaved fennel, charred lemon

Coral Coast Barramundi

Crisp skin Coral Coast barramundi, bush tomato relish, sheep's milk yoghurt, fried curry leaves with honey roasted baby carrots(GF) | 35

OR

Balter beer battered Coral Coast barramundi, chips, sauce remoulade and grilled lemon | 30

Pan Fried Saltbush Chicken (GF) | 32

Pan fried chicken marinated with saltbush, crushed kipfler potato, native macadamia dukkah, cauliflower and leek cream, garlic green beans.

Darling Downs 200g Sirloin (GF) | 38

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 sirloin, crisp lettuce, vine ripened tomatoes, beets, bread and butter pickles, smoked barbeque sauce, served on soft ciabatta with chips.

SIDES

Chips native herb salt and remoulade (GF, V, DF) | 12

Duck fat kipfler potatoes, native herb salt and smoked sour cream (GF,V) | 14

Currumbin valley baby leaves, finger lime vinaigrette (V, GF, DF) | 12

Green beans, broccolini, garlic whipped butter (GF, V) | 13

KIDS MEALS

(12 years and under)

Chicka Dee Tenders | 15

Panko crumbed chicken tenderloins, fries and tommy sauce

Fish n Chips |15

Crumbed flathead, served with fries and tommy sauce

Steak n Chips (GF) |17

Charred Sirloin, served with fries and tommy sauce

Something Sweet!!

Mini Confections| 16

Lemon myrtle crème brulee tart, lamington, mini chocolate churros.

Cake of the Day| 12.50

served with berry compote

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Signature Cocktails

The Homestead Highball | 22
Husk Spiced Rum, limoncello, lime juice, mango puree, ginger beer.

Koala Crush | 23
Husk Ink Gin, Midori, lime juice, elderflower liqueur, agave syrup, mint

Classic Cocktails

Margarita | 20
Tequila, Cointreau, lime juice, sugar syrup

Cosmopolitan | 20
Vodka, Cointreau, cranberry juice, lime juice, sugar syrup

Pina Colada | 20
Rum, pineapple juice, lemon juice, coconut syrup, sugar

Espresso Martini | 20
Vodka, Kahlua, espresso, sugar syrup

Aperol Spritz | 20
Aperol, Prosecco, soda water

Elderflower Spritz | 20
Gin, Elderflower Liqueur, Prosecco, soda water

Coffee Up!!

Espresso	3.50
Long Black	5.00
Flat White	5.00
Caffe Latte	5.00
Cappuccino	5.00
Macchiato	5.00
Mocha	5.00
Hot Chocolate	5.00
Syrups	0.80
Caramel, Vanilla, Hazelnut	
Alternative Milks	0.80
Soy, Oat, Almond, Lactose Free	

Sparkling Wine

Brut NV - Bay of Stones | 9/38
South Australia, Australia
Light, fresh, citrus, green apple

Pucino Prosecco - Dal Zotto 12/55
King Valley, Australia
Bright citrus and pear on the nose and a crisp, clean palate with apple, pear and lemon

Brut - Mumm | 75
Tasmania, Australia
Aromas of citrus, red berries and spice, white peach and citrus notes on the palate

White Wine

Sauvignon Blanc - Bay of Stones | 9/38
South Australia, Australia
Fruit-forward, pineapple, grapefruit, lemon rind

Sauvignon Blanc - Grayling | 60
Marlborough, New Zealand
Aromas of ripe gooseberry and melon revealing full fruit intensity, with a vivacious, crisp acidity

Chardonnay - Bay of Stones | 9/38
South Australia, Australia
Full and creamy, with white peach and muskmelon

Chardonnay - Jacob's Creek | 11/50
Barossa Valley, Australia
An intense mix of citrus and melon underpinned by toasty notes, creamy palate showcases vibrant fruit flavours and toasty oak

Moscato - Jacob's Creek | 11/50
Barossa Valley, Australia
Heady floral aromas, ripe tropical fruits, flavours of sherbet and musk are balanced by crisp citrus notes

Pinot Gris - Stoneleigh | 13/60
Marlborough, New Zealand
Aromas of fresh orchard fruits and honey stone fruit and sweet pear drops with a rich palate weight and a hint of spice

Red Wine

Shiraz - Bay of Stones | 9/38
South Australia, Australia
Sweet berry, spicy edge, vanilla/ cinnamon oak

Pinot Noir - Grayling | 13/60
Canterbury, New Zealand
Black cherries and plum aromas with savoury, oak highlights

Cabernet Sauvignon - Jacob's Creek | 11/50
Barossa Valley, Australia
Chocolate, black pepper and red berries, fresh red fruits, with tight textural tannins and integrated oak complexity

Grenache Shiraz Mataro - St Hugo | 80
Barossa Valley, Australia
Floral nose, black fruit, spicy-savoury toasted

Rose

Le Petite Rose - Jacob's Creek | 9.5/40
Barossa Valley, Australia
Delicate red vibrant fruits, a touch of spice, dry on the palate

Rose - Chaffey Bros | 13/60
Barossa Valley, Australia
Fragrant raspberry and strawberry aromas are overlaid by musk with faint spice end notes

Fortified Wine

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



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Vodka				
Absolut	9.5			
Absolut Vanilla	9.5			
Belvedere	13			
Gin				
Beefeater	9.5			
Malfy Original	12			
Husk Ink Dry	13			
Husk Sloe Gin	13			
Whiskey				
Chivas Regal	10			
Jim Beam	10			
Johnnie Walker Black	11			
Jameson Irish	12			
Jeffersons Bourbon Whiskey	12			
Woodford Reserve	14			
Glenlivet 12yo	14			
Suntory Toki Japanese	13			
Martel VS-Cognac	14			
Tequila				
Altos Plata	9.5			
Altos Reposado	9.5			
Rum				
Bundaberg	9.5			
Havana Club	10			
Husk Pure Cane	12			
Husk Spiced	13			
Malibu	9.5			
Liqueurs				
Kahlua	9.5			
Aperol	9.5			
Cointreau	9.5			
Vok Blue Curacao	9.5			
Campari	9.5			
Cinzano Rosso	9.5			
Manly Spirits Limoncello	11			
St Germain Elderflower	11			
Baileys	10			
Chambord	10			
Midori	10			
Beer On Tap				
Great Northern Super Crisp	9.5			
Asahi	13			
Carlton Dry	10			
Burleigh Bighead	10			
Balter XPA	12			
BH Stoke Dealer, Hazy Lager	11			
Somersby Apple Cider	12			
Brookvale Union Ginger Beer	11			
Stubbies				
Corona	10			
Stone & Wood Pacific Ale	10			
XXXX Gold	9			
Peroni Zero	8			
Non-Alcoholic				
Lemon, Lime and Bitters	6			
Mt Warning Still 750ml	10.5			
Mt Warning Sparkling 750ml	10.5			
Bottled				
Cascade Ginger Beer	4.5			
Cascade Tonic Water	4.5			
Coke, Coke No Sugar, Sprite	6			
Madame Flavour Tea Range				5.5
English Breakfast				
Earl Grey				
Green, Jasmine and Pear				
Lemongrass, Lime and Ginger				
Organic Mints				
Deeply Relaxing				



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