

THE HOMESTEAD

*Become a NTAQ member today and enjoy 15% Food & Beverage discount
(excluding alcohol)*



Operation Hours- 10:30AM- 3:30PM
Kitchen- 10:30 AM- 2:30PM

Wattle Seed Damper (V) | 8

Extra Damper Add \$3

- Whipped caramelized butter with Murray River salt
- Finger lime pearls
- Pepper berry fig jam

Patio Platter (VA) | 36

(Best to be shared)

- Wattle seed damper with whipped caramelised butter
- Prosciutto
- ABlue Cheese with Local honey,Brie and Cheddar
- Cornichons , pickled onion
- House Marinated olives
- Pepperberry fig jam
- Wholemeal Lavosh crackers

Classic Caesar Salad (GFA, 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.

Add Ons

- Grilled Halloumi | 7
- Lemon Myrtle Grilled chicken breast | 8

Roasted Cauliflower and Quinoa Salad (GF, V) | 24

Roasted cauliflower, mixed quinoa, pickled red onions, mixed local leaves, lemon myrtle hummus, topped with goat cheese and dried cranberries, finger lime vinaigrette

Add Ons

- Grilled Halloumi | 7
- Lemon Myrtle Grilled chicken breast | 8

Homestead Margherita Pizza (V) | 19

Fresh tomato sauce, heirloom cherry tomato, finished with Fresco bocconcini, basil oil.

Rustic Chicken and Prosciutto Pizza | 22

Fresh tomato sauce, mozzarella, lemon myrtle chicken, prosciutto, finished with fresco bocconcini.

Balter Battered Barra- | 28

Balter XPA beer battered Australian barramundi, Currumbin local mixed leaves, chips, native herb salt sauce remoulade and grilled lemon.

Wild Brisket Burger | 25

Slow cooked beef brisket, American cheddar, smoky barbeque sauce, burger relish, mixed slaw, pickled onions, served on brioche with chips

Outback Steak Sandwich | 28

Darling Downs Black Angus sirloin, crisp lettuce, vine ripened tomatoes, beetroot relish, pickles, smoked barbeque sauce, served on soft ciabatta with chips.

SIDES

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

Mixed leaves, shaved fennel, baby tomatoes, pickled onions, Finger lime vinaigrette (V) | 9

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) | 15

Charred Sirloin, served with fries and tommy sauce

Something Sweet!

Sweet Churros | 15

Mini chocolate, hazelnut churros, cinnamon sugar, dulce de leche, chocolate dipping sauce.

Available to take away and enjoy in the Sanctuary.

GF Gluten Free, GFA Gluten Free Available, DF Dairy Free,
V Vegetarian, VA Vegetarian Available

Please advise our team of any allergies when ordering. We do work in environments that contain many allergens, however we will do our utmost to accommodate all requests



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Sparkling Wine

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

Sparkling Pinot Noir Chardonnay - Sirromet | 9/38
Granite Belt, Queensland - Aromas of lemon curd, pink grapefruit and delicate red apple are layered with hints of brioche and pastry

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

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

Granit Fiano - Sirromet | 9/38
Granite Belt, Queensland - fresh cut pear with notes of honeysuckle, white peach and grapefruit

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 flavors 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

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

Red Wine

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

Granit Montepulciano - Sirromet | 9/38
Granite Belt, Queensland - fresh red and black berries, and dark plum crushed with soft spices and just a hint of vanilla

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

Seven Scenes Rose - Sirromet | 9.5/40
Granite Belt, Queensland - vibrant flavours of white strawberry and dark cherry, with a lovely balanced sweetness

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 | 15
South Australia - Intense raisin fruits, fruitcake, liquorice, roasted walnuts, with a sweet full and round mid-palate

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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	5.50
Long Black	5.50
Flat White	5.50
Caffe Latte	5.50
Cappuccino	5.50
Macchiato	5.50
Mocha	5.50
Hot Chocolate	5.50
Baby Chino	2.50
Syrups	1.00
Caramel, Vanilla, Hazelnut	
Alternative Milks	1.00
Soy, Oat, Almond, Lactose Free	

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Vodka		Rum		Stubbies	
Absolut	9.5	Bundaberg	9.5	Corona	11
Absolut Vanilla	9.5	Havana Club	10	4 Pines Pacific Ale	9.5
Belvedere	13	Husk Pure Cane	12	XXXX Gold	9
		Husk Spiced	13	Peroni Zero	8
Gin		Malibu	9.5	Cascade Light	8
Beefeater	9.5			Non-Alcoholic	
Malfy Original	12	Liqueurs		Lemon, Lime and Bitters	6
Husk Ink Dry	13	Kahlua	9.5	Mt Warning Still 750ml	10.5
Husk Sloe Gin	13	Aperol	9.5	Mt Warning Sparkling 750ml	10.5
		Cointreau	9.5		
Whiskey		Vok Blue Curacao	9.5	Bottled	
Chivas Regal	10	Campari	9.5	Cascade Ginger Beer	5.0
Jim Beam	10	Cinzano Rosso	9.5	Cascade Tonic Water	5.0
Johnnie Walker Black	11	Manly Spirits Limoncello	11	Coke, Coke No Sugar, Sprite	6.5
Jameson Irish	12	St Germain Elderflower	11	Madame Flavour Tea Range	5.5
Jeffersons Bourbon Whiskey	12	Baileys	10	English Breakfast,	
Woodford Reserve	14	Chambord	10	Earl Grey Green,	
Glenlivet 12yo	14	Midori	10	Jasmine and Pear	
Suntory Toki Japanese	13			Lemongrass, Lime and Ginger	
Martel VS-Cognac	14	Beer On Tap		Organic Mints	
		Great Northern Super Crisp	9.5	Deeply Relaxing	
Tequila		Asahi	12		
Altos Plata	9.5	Carlton Dry	10		
Altos Reposado	9.5	4 Pines Pacific Ale	11		
		Balter XPA	12		
		Somersby Apple Cider	12		
		Brookvale Union Ginger Beer	11		



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