



GEAR HOMESTEAD

MENU

Snacks

Shoestring fries / homestead seasoning / garlic aioli	\$12.00
V/GF/DF	
Kumara fries / whipped feta / hot honey / thyme oregano salt	\$17.00
GF/V	
Chargrilled roti / eggplant kasundi / yoghurt / chaat masala	\$20.00
V	
Pani puri / spiced kumara & chickpea / tamarind / pomegranate / fried vermicelli / coriander cucumber water (5)	\$20.00
VG	
Bao buns / miso roasted cauliflower / pickled carrot and daikon / sriracha mayo / coriander (2)	\$18.00
V	

Side Dishes

Roast beetroot / dill cucumber / walnut / feta / rocket / raspberry vinaigrette	\$20.00
GF/V	
Duck fat roasted potatoes / pimenton salt / creme fraiche / chive	\$18.00
GF	
Asian slaw / crispy noodles / Thai peanut sauce / sriracha roasted cashews	\$20.00
V/DF	
Chargrilled seasonal vegetables / mojo verde / toasted sunflower seeds	\$20.00
GF/VG	

Kids Meals

Fried chicken bites / curly fries / slaw / mayo	\$20.00
Crumbed fish / curly fries / slaw / tomato sauce	\$20.00
Mini Hawaiian pita pizza / curly fries / slaw / tomato sauce	\$20.00

All kids meals come with small drink and ice cream sundae - chocolate, caramel or berry sauce

Sharing Plates

Summer rolls / soy-glazed shiitake / omelette / nori / Asian herbs / nuoc cham (2)	\$18.00
GF/DF/V-On request	
Tropical market fish tacos / mango salsa / coconut lime crema / house seasoning / cilantro (2)	\$22.00
Duck & hoisin ginger wontons / sour black cherry vinegar dipping sauce (6)	\$22.00
DF	
Pork and chive dumplings / edamame/ sichuan garlic chilli sauce / green onion (6)	\$22.00
DF	
Mexican tostadas / marinated chargrilled beef skirt / charred pineapple salsa / avocado crema / queso fresco (2)	\$24.00
GF	
Korean chicken / gouchujang sauce / pickled cucumber / kewpie / sesame / green onion	\$24.00
Salmon skewers / cauliflower puree / pickled fennel / radish / pomegranate (4)	\$32.00
GF	
Pan-fried market fish / romesco / charred spring onion / fennel citrus slaw / pearl couscous	\$34.00
Chargrilled lemongrass chicken thighs / pickled carrot & daikon / Vietnamese herbs / crispy shallots / sambal kecap sauce	\$34.00
DF	
Red wine braised wagyu beef cheek / smoked paprika pumpkin purée / pickled red onion / watercress / citrus gremolata crumb	\$40.00
GF - On request	

Dessert

Chocolate nemesis / cherry vanilla compote / mascarpone cream / chocolate soil	\$22.00
GF/V	
Vanilla crème brûlée / passionfruit mousse / almond orange biscotti	\$22.00
V	
Almond olive oil cake / orange sorbet / lemon crumb / orange blossom syrup	\$20.00
V/DF on request	
Sticky date pudding / caramel sauce / pistachio soil / vanilla bean ice cream / brandy snap	\$20.00
V	

GF - Gluten free / DF - Dairy free / V - Vegetarian / VG - Vegan