



# GEAR HOMESTEAD

## MENU

### Snacks

Shichimi togarashi spiced shoestring fries / furikake / yuzu mayo GF	\$12.00
Kumara fries / whipped feta / hot honey / thyme oregano salt GF/V	\$17.00
Chargrilled roti / eggplant kasundi / yoghurt / chaat masala V	\$20.00
Pani puri / spiced kumara & chickpea / tamarind / pomegranate / fried vermicelli / coriander cucumber water (5) VG	\$20.00
Spanish pork crackling / smoked paprika / mild mala dust / lime GF/DF	\$18.00

### Side Dishes

Melon / prosciutto / whipped lemon ricotta / mint / basil / candied hazelnut / sherry vinaigrette GF	\$22.00
Duck fat roasted potatoes / pimenton salt / creme fraiche / chive GF	\$18.00
Seasonal bitter leaves / orange / fennel / parmesan / almond / orange poppy dressing GF/V	\$20.00
Chargrilled seasonal vegetables / mojo verde / toasted sunflower seeds GF/VG	\$20.00

### 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) GF/DF/V-On request	\$18.00
Tropical soft shell crab tacos / mango slaw / coconut lime crema / house seasoning / cilantro (2)	\$25.00
Duck & hoisin ginger wontons / sour black cherry vinegar dipping sauce (6) DF	\$22.00
Tiger prawn dumplings / coconut kaffir lime broth / chilli / micro coriander (6) DF	\$25.00
Mexican tostadas / marinated chargrilled beef skirt / charred pineapple salsa / avocado crema / queso fresco (2) GF	\$24.00
Chicken karaage / black garlic aioli / furikake / pickled ginger / smashed peanuts GF/DF	\$24.00
Beetroot gin cured salmon / orange / lemon horseradish crème fraîche / rye crumb / beetroot powder / pickled pink peppercorns	\$32.00
Pan-fried market fish / romesco / charred spring onion / fennel citrus slaw / pearl couscous DF	\$34.00
Chargrilled lemongrass chicken thighs / pickled carrot & daikon / Vietnamese herbs / crispy shallots / sambal kecap sauce DF	\$34.00
Red wine braised wagyu beef cheek / smoked paprika pumpkin purée / pickled red onion / watercress / citrus gremolata crumb	\$40.00

### Dessert

Chocolate nemesis / cherry vanilla compote / mascarpone cream / chocolate soil GF/V	\$22.00
Vanilla crème brûlée / passionfruit mousse / almond orange biscotti V	\$22.00
Almond olive oil cake / orange sorbet / lemon crumb / orange blossom syrup V/DF on request	\$20.00
Citrus posset / pistachio soil / baklava crisp V	\$20.00