

Create a perfect day, whatever your idea of perfect is

DISHES SERVED INDIVIDUALLY AS THEY ARE READY - FRESH IS BEST

SNACKS & SMALL PLATES

HOMEMADE SOURDOUGH (V, GFO, DFO)	9
GARLIC BREAD, NDUJA, CHILLI, CHEESE (GFO)	15
MARINATED OLIVES (V, GF, DF)	9
CHIPS, AIOLI (V, GF)	12
TOGARASHI SPICED SQUID, WASABI MAYO	19.5
BEER BATTERED ONION RINGS, YUZU MAYO (V)	12
BURRATA, HEIRLOOM TOMATO, AGED BALSAMIC, BASIL, GRILLED SOURDOUGH (V, GF)	22
SLICED CURED MEATS, SALAMI, PICKLES (DF, GF)	27

MAIN COURSE

RIGATONI PASTA (VEGAN, GF, DF)	32
plant based bolognaise, vegan cheese	
WAGYU RUMP STEAK (GF, DFO)	44
duck fat kipfler, pepper glaze	
GRILLED LAMB CHOPS (GF, DF)	39
duck fat kipfler, pepper glaze	
MEXICAN CHICKEN SALAD (GF, DF)	28.5
cos, avocado, red peppers, coriander	
BARRAMUNDI (GF)	42
asparagus, oyster mushrooms, saffron tartare	
STICKY PORK RIBS (GF, DF)	32
beetroot glaze, nashi pear and cabbage slaw	
HOMESTEAD BEER BATTERED FISH & CHIPS (GFO)	34
tartare, lemon, cabbage & pomegranate salad	

SIDES

WITLOF SALAD (V, GF)	14
green apple, avocado, toasted almonds	
GREEN TEA SOBA NOODLES (VO, GFO)	14
cherry tomato, sesame	
WATERMELON SALAD (GF, V)	15
aged feta, mint, vincotto	

BURGERS

WAGYU BURGER (GFO)	28
cheese, tomato, lettuce, pickle, red onion, aioli, tomato relish, house made ketchup, chips	
PLANT BASED BURGER (V, GFO)	26.5
Australian made plant based burger, made using non GMO produce, Kosher certified. Cheese, tomato, lettuce, pickle, tomato relish, house made ketchup, chips	
extra patty 9 add bacon 5	

PIZZA

MARGHERITA (V, GFO)	23
san marzano, basil	
BUFFALO (GFO, V)	26
buffalo mozzarella, basil	
add prosciutto 6	
LAMB (GFO)	27
shawarma lamb shoulder, capsicum, red onion, labneh	
MEAT LOVERS (GFO)	27
bacon, pepperoni, nduja, pomodoro & achiote sauce	
ZUCCHINI (V, GFO, VO)	26.5
zucchini, squash, pea pesto, herb ricotta	
TRUFFLED CAPRICCIOSA (GFO)	26.5
artichoke, ham, olives, mushroom	
SEAFOOD MARINARA (GFO)	26.5
prawns, fish, squid, green chilli	
CHEESE	
CHEESE BOARD (GFO)	27
Brie, Blue and Somerset Hill cheddar served with crackers and pane carasau	

15% Surcharge applies to all Public Holidays

WEEKEND SPECIAL
SMOKED BRISKET \$36
corn bread, red cabbage slaw
bbq sauce
AVAILABLE SATURDAY & SUNDAY 12-3PM
UNTIL SOLD OUT

\$20

EVERY TUESDAY FROM 4-7PM
BURGER & BEER NIGHT
wagyu burger & *glass of wine, *beer, cider or soft drink. *limited selection

50%

EVERY WEDNESDAY FROM 4-7PM
HALF PRICE PIZZA

\$25

EVERY THURSDAY FROM 4-7PM
WAGYU STEAK & CHIPS



CLICK & COLLECT

ORDER TAKE HOME WINES & BEERS BY SCANNING QR CODE & COLLECT FROM CELLAR DOOR

DESSERTS

CRÈME BRÛLÉE (GFO)	15.5
Chocolate & Madagascar vanilla, hazelnut financier	
STRAWBERRY TIRAMISU	15.5
Mascarpone, marsala	
KENSINGTON MANGO CHEESECAKE	15.5
Black sesame, star anise	
AFFOGATO (GF, NFO)	18
Mandooon ice-cream, espresso, shaved almonds, (frangelico, baileys or kahlua)	

TRY OUR
COCKTAIL OF
THE MONTH
"MARGARITA SPRITZ"

HOMESTEAD CRAFT BEERS & CIDER

CORE RANGE BEERS

			GLASS	PINT
Golden Eagle	Australian ale	3.5%	7.5	11
Kaisers Choice	Hefeweizen	5.0%	8	12.5
Homestead Lager	Munich Lager	4.8%	8	12.5
Thunderbird	Pale Ale	5.6%	9	13

CIDER

Bright Cider Life	Apple Cider	5.2%	8	12.5
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SEASONAL CRAFT BEERS

Our small batch beers are always changing. Check out the menu board near the bar for a full list of our seasonal beers or just use the QR code on your table to look at the full range of beers.

TASTING PADDLE

4 core range beers + cider	(148ml per glass)	15
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NON-ALCOHOLIC

	GLASS	PINT
Postmix softs	4.5	6
Bottled softs		5.5
Juices		7
Mineral water 750ml		7.5
Milkshakes (vanilla, chocolate, strawberry)		9

COFFEE & TEA

Single shot coffees	5.5
+ extra shot	0.5
Iced coffee, chocolate, mocha, chai latte	7
Tea (breakfast, orange earl, peppermint, chamomile)	5.5
Specialty milk (soy, almond, oat, lactose free)	0.5



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HOMESTEAD
BREWERY

MANDOON ESTATE WINES

SPARKLING, WHITES & ROSÉ

	G	B
2021 Vintage Sparkling Swan Valley	12.5	44
2023 Surveyor's White Western Australia	10	34
2023 "Block 1895" Verdelho Swan Valley	14	49
2023 Vermentino Swan Valley	10	37
2022 Chardonnay Margaret River	14	48
2021 Late Harvest Swan Valley	8.5	28
2023 Sauvignon Blanc Margaret River	11	39
2023 Rosé Western Australia	11	39

REDS

2021 Old Vine Shiraz Western Australia	14	48
2020 Surveyor's Red Western Australia	12	44
2021 Old Vine Grenache Swan Valley	14	48
2019 Cabernet Merlot Margaret River	12	44

MOCKTAILS

Tropical Punch - Tropical syrup, lime, soda	9
Peach Iced Tea - Peach tea, lime, soda	9
Berry Bliss - Berry tea, lemon, soda	9

RESERVE WINES

	B
2015 Reserve Sparkling Margaret River	64
2020 Reserve Chardonnay Margaret River	79
2017 Reserve Cabernet Sauvignon Margaret River	95
2018 Reserve Shiraz Frankland River	79
2019 The Pact Shiraz Swan Valley	165

COCKTAILS

Watermelon Collins Gin, watermelon, citrus, rose, soda	18
Espresso Martini Vodka, kahlua, cold brew, vanilla	19
Margarita Spritz Tequila, Cointreau, citrus, agave, soda, salt	18
Berry Sour Gin, strawberry liqueur, lemon, berry tea, whites	19
Aperol Spritz Aperol, vintage sparkling, soda	18
Tropical Mojito White rum, passionfruit, lime, mint, coconut, soda	18
Cosmo Fizz Vodka, Cointreau, cranberry, lime, soda	18

TAKE AWAY CANS

Homestead Lager
Golden Eagle
Kaisers Choice
Thunderbird
Seasonals

see fridge near the bar

2L GROWLERS

\$50 Empty
*\$10 for your first fill!

*see staff at bar
for details

15% Surcharge applies to all Public Holidays