



# Menu

## Entrees

- **Local Ciabatta** toasted with your choice of garlic or herb butter \$6.00
- **Chunky Seafood Chowder** with local fish \$16.50 GF on request
- **Norfolk Blue Silk Selection** – see our *Menu Board* as we alternate between
  - **House Liver Pate**
  - **100 Acre Beef Terrine**
 served with caperberries, crostinis & our selection of homemade chutneys \$16.50
- **Traditional Caesar Salad** - seasonal greens with anchovies, garlic croutons, fresh parmesan, crispy bacon, soft egg with Caesar dressing
 

	<i>Entree</i>	\$18.00 GF on request
	<i>With Chicken</i>	\$28.00
- **Marinated Norfolk Blue Beef Shin** pan-seared and served in creamy green peppercorn & white wine sauce with rice & seasonal greens \$17.50 GF on request
- **Warm Asian Beef Salad** served in a crispy pastry basket \$17.00 GF on request
- **Pan Seared Prawns** with mussel & lemon risotto, finished with sauce vierge (*fresh herbs, tomato, balsamic & olive oil*)
 

	<i>Entree</i>	\$17.50 GF on request
	<i>Large</i>	\$27.50

## Menu Board

Please see our *Menu Board* for *Daily Specials* as well as Chefs' Creations of -

### *Pasta of the Day*

### *Fish of the Day*

## Mains

- **Slow Roasted Norfolk Blue Beef** in rosemary, tomato, seeded mustard, garlic and local honey served with Yorkshire pudding, chunky crushed potato, seasonal vegetables & rich gravy captured from roasting juices \$27.50 GF on request
- **Beef Ragout** served with sauté greens, garlic confit topped with crispy fried polenta & your choice of seasonal vegetables or salad \$27.50 GF on request
- **Barbecued Beef Spare Ribs** wrapped in local bacon in char siu barbecue sauce & onion skordalia \$28.50 GF on request
- **Oven Roasted Chicken Thighs** boneless with apricot glaze topped with Kapiti brie, toasted almonds & accompanied by seasonal greens & potato quinnelle \$28.50 GF on request

*continued.....*

## Norfolk Blue Prime Cuts

**Norfolk Blue Aged Prime Cuts** vary and are updated daily on our Menu Board.

Cuts are all served with crushed potato, seasonal vegetables,  
nude or with your choice of sauce

*Please note that at times we may offer other local beef which we manage to the  
same strict standards as our own*

### Sauces

Our sauces are jus based, prepared in the traditional French style utilising our  
Norfolk Blue beef stock. No thickeners are used in our sauces.

- *Norfolk Blue Beef & Red Wine Jus* \$3.00 GF
- *Creamy Roasted Garlic* \$3.50 GF
- *Green Peppercorn* \$3.50 GF
- *Nude Grilled Prawns* \$6.50 GF

### For the Kids

All meals except Prime Cuts can be prepared in a children's serving. Please  
discuss this with your waitperson as well as other children's meals we can offer.

*If you have special dietary requirements, please let us know so we can ensure  
your experience with us is special – we aim to please.*

## The Story of Norfolk Blue & the Homestead

Welcome to the "Homestead", the original home built on 100 Acre Farm. The Homestead was converted to a restaurant approximately 25 years ago and in 2009 underwent refurbishment. Today, the Homestead provides the perfect setting for us to showcase our beef – Norfolk Blue.

Norfolk Blue is the breed of cattle produced on 100 Acre Farm. It is a unique heritage herd which has evolved on the Island over many years. Its origins are believed to be from a "Blue Bull", Gillie Bailey brought to the Island over 100 years ago. The locals nicknamed the Blue Bull "Dr Blue Suit". It is also believed that that Dr Blue Suit was an Angus/Shorthorn cross.

Since then the progeny of the Dr Blue Suit have mutated with all the other British breeds we see on the Island, including Hereford, Friesian, Red Devon, Murray Grey (also a derivative of Angus/Shorthorn) to produce a lovely mid sized bluey grey hardy beast.

We are the only breeders of Norfolk Blue on the Island and this is the only place in the world where you will enjoy Norfolk Blue beef. All beef presented in our restaurant is managed by us to strict standards from paddock to plate. Occasionally we offer other local beef. This is also managed by us to the same standards.

Please take time to wander through our restaurant and its surrounds; there are many interesting things to delight. We also invite you to sign our visitors' book which is located opposite the host station.