

### Appetisers

Wagyu Karubi, horseradish potato cake, mountain pepper, lime crema  
Marburg emu tartare, mustard, yolk, fermented potato crisps  
Beetroot, sweet potato, toasted sesame and charred jalapeno sauce, house sago crisps #  
Rooster and prosciutto terrine, pistachio, corn, garden pickles ^

### First

Kangaroo tonnato, black apple, mustard, pickled onion, society garlic  
Scenic rim mushrooms, shoyu, porcini puree, crispy enoki, shiso gel, garden herbs #  
Mooloolaba tuna, lemon myrtle sour cream, caramelised figs, sherry vinaigrette, cashew ^  
Wild boar backstrap, fermented plum hot sauce, kohlrabi remoulade  
Crispy cauliflower, pickles, cauliflower puree, pepperonata, saltbush crisps #

### Second

Smoked lamb rump, black garlic ajo marron, xo grape salsa, sweet potato crisps  
Orange & miso glazed market fish, smoked tomato chutney, pickled garden tomatoes, chili orange broth  
Dry aged duck breast, carrot puree, pickled carrots, macadamia, black pudding crumb \*  
Suckling pig, spiced sweet potato sauce, homage cabbage  
Black garlic eggplant, sweet capsicum harissa, snow peas, charred capsicum #  
Brisbane valley quail, parsnip brulee, blueberry jus, parsnip crisps ^  
Wagyu market cut 200g, onion sauce, smoked mustard, black radish, celtuce

Wagyu market cut 500g, onion sauce, smoked mustard, black radish, celtuce - MP

\* contains gluten      ^ contains dairy      # vegan

**per person | 3 course \$109 | 4 course \$119 | sides \$14 each**

*Credit Card payment will incur a surcharge | Visa, Mastercard 1% Amex 3.3%*

*15% public holiday surcharge applies*

### Sides - \$14

Roast broccoli, smoked kingfish bechamel, grana padano ^  
Charred Kalbar carrots, parsley toum, dukkah #  
Smoked potatoes, leek, speck  
Market garden tomatoes, charred stone fruit, stracciatella, basil ^

### Third

Smoked white chocolate mousse, stone fruit, maple pastry \*^  
Charred pineapple, coconut mousse, puffed rice, meringue #  
Mango gateaux, blancmange, macadamia crumb, mango gel \*^  
Chocolate St. Emilion, berries, wattleseed, cherry sorbet \*^  
A selection of our favorite cheeses, garnishes and lavosh \* ^



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### **Welcome to Homage**

When Homage Restaurant was born, the name had precise meaning and purpose; paying homage to the land, the people and the produce.

### **The land**

Recognising that we have a small footprint on this magnificent 12,000-acre property located in the most fertile farming area in the Southern Hemisphere. Our land has been rehabilitated for native wildlife, houses the largest wildlife refuge in Australia and is home to a native breeding and release facility - the first of its kind. This land is productive and has a purpose. It gives to us and we give back to it.

### **The people**

A reference to the history and those who had inhabited the homestead and its surrounds. Sidney Cotton, of the famous Cotton family, was an aerial combat pilot in WW1 and a spy recruited to take clandestine aerial photographs of the German military build-up prior to WW2. A friend of Winston Churchill and Ian Fleming, he was the real-life inspiration for James Bond.

‘The people’ are also the legendary and ethical local farmers and producers who support us, grow for us and provide the very best to us. We are forever in debt to these caring locals who fought the April 2018 fire alongside us and for the following weeks, nourished us and worked tirelessly to re-establish Homage into the historic barn and restore the property.

### **The produce**

A reference to provenance; a promise that we would grow or source only sustainable, ethical and where possible, organic produce. Our 89-bed market garden, beehives, animal nursery, smokehouse and preserving room demonstrate our commitment to achieving our goal of zero waste and self-sustainability.

### **The history**

In April 2018, we lost our 99-year-old homestead, eerily, 99 years after the previous homestead was also destroyed by a fire of destructive ferocity on February 14, 1919.

On 14 February 2020, a date of significance, the third incarnation of Hidden Vale Homestead, home to Homage Restaurant, was unveiled with this beautiful bespoke building that embraces the history of the site with a timeless yet thoroughly contemporary ambience...a legacy for future generations.

Fire is a force of destruction, purification and creation. To us, it is all three.

We continue to embrace ‘a cooking with fire’ concept utilizing the kitchen’s Mibrasa grill, fired by local coals, plus The Barn’s coal pits and rotisserie and coal oven.

The ferocious fire of 99 years ago claimed the original homestead however the kitchen was saved due to Alfred Cotton shooting holes into the water tank. The kitchen couldn’t be stopped then, and now we have a new culinary chapter for the Spicers Hidden Vale Homestead and Homage Restaurant

Thank you for being part of our ever-evolving journey.

H O M A G E