



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

Recognizing 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.

5 COURSE CHEFS TASTING MENU - \$139

Snacks

Carpaccio of Condabilla Murray cod + Canungra creek finger lime + macadamia cream >

1 – 2024 Leeuwin Estate ‘Art Series’ Riesling, Margaret River, WA – 100ml

2 – Archie Rose Emerald Finger Lime Gin + Finger Lime + Indian Tonic

Banyard Quail + Foie gras + pickled celtuce + sweet olive sauce

1 – 2023 Sentio Gamay, King Valley, VIC – 100ml

2 – 2018 Carmes de Rieussec Sauternes, Bordeaux, FR – 60ml

Roasted Pilton pork belly + chewy Kalbar carrots + fennel and bee pollen

1 – 2023 Ottelia Chardonnay, Mt. Gambier, SA – 100ml

2 – Spicy Cunningham, Starward Two-Fold Whisky + Chili & Ginger + Honey + Lemon

Toowoomba Sir Angus fillet + smoked butter potato + spinach + horseradish gel^

1 – 2021 Heartland ‘Director’s Cut’ Shiraz, Langhorne Creek, SA – 100ml

2 – Classic or Aperol Negroni

Pre Dessert

Chocolate tart + beetroot + camel milk + wagyu fat caramel ^

1: 2004 Witches Fall ‘Solera’ Muscat, Granite Belt, QLD – 60ml

2: Brookies Mac Foamed Espresso

\$90 per person – 1. Classic wine pairing

\$90 per person – 2. Market garden beverage pairing

* contains gluten ^ contains dairy # vegan @ vegan option > seafood

Credit Card payment will incur a surcharge | Visa, Mastercard 1% Amex 3.3% | 15% public holiday surcharge applies



3 COURSE A LA CARTE MENU - \$109

Snacks +\$6 each

9 Dorf chicken liver parfait + spiced brioche + smoked date + tobacco + maple ^*

Beignet of garden weeds + grana padano ^

Grandchester heritage rooster croquette + nasturtium mayonnaise ^*

To Start

Kalbar carrot tart + ricotta + grapefruit gel ^@

Banyard Quail + Foie gras + sweet olive sauce

Carpaccio of Condabilla Murray cod + Canungra creek finger lime + macadamia cream >

Victoria hill lamb belly + roast onion + black garlic + mandarin + almond

Mains

Toowoomba Sir Angus fillet + smoked butter potato + spinach + horseradish gel^

Pork belly + chewy Kalbar carrot + fennel and bee pollen + nduja sauce

Grandchester heritage rooster + house bacon + sweet corn + coq au vin sauce ^

Kalbar pumpkin + farro + kale + black truffle syrup + scenic rim mushrooms #*

9 Dorf Murray cod + broccoli + bonito + beurre blanc ^>

Sides +\$11 each

Peak cabbage + 9 Dorf smoked barramundi + anchovy mayonnaise @>

Valley pride beetroot cooked in beef fat + Comte ^

Duck fat potatoes + rosemary + garlic

Gatton ghost gully leaves + smokehouse dressing #

To Finish

Chocolate tart + beetroot + camel milk + wagyu fat caramel ^

Mt Tamborine Gingerbread + honey + black pear + rhubarb ^*

Macadamia and brown butter financier + passion fruit + citronella custard ^

Homage cheese plate ^

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