



HOMAGE

Conscience

Homage has taken a dedicated approach to ethical and sustainable practices.

We joined the EarthCheck Evaluate Plus program in 2017 to reduce our waste, water and electricity usage; a way of measuring our results, seeking guidance and holding ourselves accountable.

We have a ten-person strong 'Green Team' onsite and a dedicated Green Team Leader Lianna Holocuk who is a four-year valued member of the restaurant team.

We grow our own produce in the market garden to reduce food mileage and to verify its origin and freshness. We have bees that pollinate the garden and all of the produce grown on site makes its way to our restaurant plates including the honey from our bees!

As the restaurant produces more organic waste than can be composted onsite, we have engaged Mallow Sustainability, a small hobby farm that collects 200L of organic waste per week to produce organic compost. To complete the circle and in return, we buy produce from the hobby farm.

We pickle, ferment and dehydrate all spent produce or items that are not plate-worthy, such as potato peel, apple cores etc. Anything beyond that goes to our onsite compost or as organic scraps to the chickens.

Whatever we can't grow onsite is collected from local farms. Where animals are involved, we make sure we understand the farming practices and ensure ethical and humane treatment. Our chefs are on first name basis with the farmers and are taken behind the scenes regularly. We provide onsite filtered still and sparkling rainwater in our restaurant and guest rooms through our Aquachiarra filtration systems, replacing our use of plastic water bottles. This has reduced our plastic bottled water order by 500 units per month.

Homage is leading the way with reducing plastic. We've banned the plastic straw in our restaurant and joined 'The Last Straw' campaign. Paper straws are now offered. Through Soap Aid, we have a simple way of paying it forward by setting up a small collection bin for the bars of soaps that remain when guests depart. The soap is sent to Soap Aid for recycling and re-purposing to new bars which are then sent to communities lacking this life-saving hygiene commodity that we so often take for granted.

The sustainability approach extends to our 12,000-acre property which has been rehabilitated through weed and pest eradication programs, is home to a large nature reserve and koala eucalypt plantation and in 2017 became home to a world class breeding and release facility for native animals.

Sustainability extends to our wonderful team who we love, appreciate and invest in as they are the heart of our industry, our offering and your experience.

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, is all three.

We continue to embrace 'a cooking with fire' concept utilizing the kitchen's Mibrasa grill, fired by local Mulgowie olive tree 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 Spicers Hidden Vale Homestead and Homage Restaurant

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

Ash Martin - Executive Chef • Simon Furley - Head Chef

FIRST

Coal roasted pork, lemon aspen, sour apple
Roasted bone marrow, yesterday's sourdough, fermented chilli, pickles
Something from our garden, cured and fermented and fresh
Wood roasted mushroom, pine, our chicken eggs
Lightly smoked beef fillet, charred jalapeno emulsion, kohlrabi

SECOND

Rosevale beef brisket cooked over fire, fermented cabbage, smoked cheddar
Wood roasted lamb, carrots, lamb fat, toasted almonds
Grain-fed rib fillet, broccolini, native pepper berry, pickled lemon
Cauliflower cooked over charcoal, roasted macadamia, fermented black garlic, jalapeno
Murray cod, wood fired bone broth, salt and vinegar potato
Chicken cooked over olive wood, jerusalem artichoke, barley

THIRD

Toffee and date pudding, homage honey and lavender
Macadamia parfait, local chocolate
Homage lemon tart, mascarpone
Local brie cheesecake, rhubarb, fermented macadamia
Three cheeses for two- a few of our favourite cheeses with garnishes, sourdough and lavosh

TWO COURSES \$75 - THREE COURSES \$85

SIDES \$12

New potatoes finished in our smoke house
Local cos lettuce, coal roasted orange
Winter greens, cooked over charcoal

DESSERT WINES/PORT - 60ml

soumah, dolce rosé - yarra valley - 12
campbells muscat - rutherglen - 11.5
galway pipe tawny - south australia - 12
penfolds grandfather rare tawny - barossa - 22