

BITES

House sourdough
extra virgin olive oil, zaatar labneh V 8.50

Dill, lemon & snapper croquetas
harissa mayonnaise 8.90

Marinated olives &
vine smoked almonds GF, V, DF 8.70

Pickled padron & pepperoncini
chillies with cumin oil GF, V, DF 7.50

SMALL PLATES

Honey & thyme grilled chèvre with rosemary crostini V 18.90

Smoked salmon & watercress parfait with celery salt 17.50

Cardamom glazed duck, orange & hazelnut salad, beetroot vinaigrette GF 18.90

Heirloom tomatoes, black garlic, yoghurt & basil V 16.50

Chargrilled octopus with baba ganoush & smoked fish jelly GF, DF 18.90

GIMBLETT SAMPLER

One of each of the above small plates 78.00

CHARCUTERIE BOARD | SMALL 28.70 / LARGE 46.00

Ventricina salami, House pork coppa with fennel, air dried beef, country pork terrine,
onion marmalade, dijon, pickled vegetables & crostini

LARGE PLATES | TO SHARE

Pan-fried market fish, baby squid, chilli & walnut tarator GF 34.50

Grilled skirt steak with bone marrow, beef scratchings & puha GF 42.50

Slow roasted lamb shoulder with tomato jam, smoked garlic & olive caramel GF 68.00

Grilled half bostock organic chicken with capers, green olives & medjool date puree DF, GF 38.50

GARDEN PLATES

Fried potatoes with lemon & oregano GF, V, DF 9.50

Cracked freekeh salad with toasted sweetcorn, tarragon & Espelette GF, V 9.50

Crunchy Ice-berg salad, fennel, radish, chives & herb-milk dressing V 8.50



TEAWA

DESSERTS

Scott's strawberries with wild fennel and buttermilk panna cotta & meringue *GF* 14.50

Valrhona manjari chocolate & plum with hay ice cream 14.50

Semillon roasted peach, lavender milk curd, chickpea candy & pistachio *GF* 14.50

CHEESE | SELECTION OF THREE: 32.50 / INDIVIDUAL: 14.90

Mahoe very old edam - quince paste

Mt Eliza blue- fresh pear

Over the Moon triple cream brie – honey comb

Served with semolina crackers & bread

KIDS | 12.50

Includes one of the items below & ice cream waffle cone

Fish & chips with tomato sauce

Margherita pizza *V*

Fries with tomato sauce *V*

HOT BEVERAGES

Espresso, Americano, Long Black 4.00

Flat white, Cappuccino, Latte, Mochaccino, Chai latte, Hot chocolate 4.50

Tea – Earl grey, English breakfast, Green, Camomile, Lemon, Peppermint 4.00

Wi-Fi name: TEA_Public

Password: visitor@teawa

If you have any particular dietary requirements or allergies, please advise your waiter prior to ordering. We will do our best to try and accommodate your requirements but we do handle ingredients such as nuts, eggs and other allergens on site and therefore cannot guarantee that any menu item are allergen free.

Menu items are subject to availability. R18 for the service of alcohol.

Host Responsibility limits apply

