

BITES

Rewena- potato, harakeke & honey bread
with rosemary butter, V \$8.50

Beef tendons,
red pepper flake salt GF, DF \$7.70

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

Pickled pumpkin, toasted cumin oil
V, DF, GF \$8.50

SMALL PLATES

Smoked eel & watercress parfait with celery salt 18.50

Paua fritters with kina butter, lemon GF \$22.00

Honey & thyme grilled chèvre with crostini V 19.90

Roasted duck, artichoke, grape, oat & barley crumble \$22.50

Hillcroft mushrooms, port wine broth, pecorino custard GF \$18.90

GIMBLETT SAMPLER \$89.00

One of each of the above small plates

CHARCUTERIE BOARD | SMALL 28.70 / LARGE 46.00

House cured bresaola, pork coppa, country terrine, & chicken liver parfait,

Salami, onion jam, pickles & crostini

LARGE PLATES | TO SHARE

Ovation lamb shoulder slow cooked with parsley & cumin salsa GF, DF \$74 .00

Roasted Snapper with radish, sea foliage & mustard streaks GF, DF \$68.00

Chargrilled Wakanui beef ribeye with smoked bone marrow & capers 400g GF, DF \$74.00

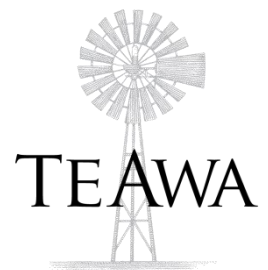
Bostock chicken leg confit & roasted breast, whitlof, pancetta & truffle vinaigrette GF \$54.00

GARDEN PLATES

Spice roasted cauliflower, freekeh, date, dill yoghurt V \$12.50

Iceberg salad, radish, sprouts, herb & milk dressing V, GF \$12.50

Fried potatoes, garlic, oregano & lemon V, GF, DF \$10.50



DESSERTS

- Apple, candied walnut & salted caramel ice cream V \$14.50
Chocolate mousse with mint, lime & lemon balm sorbet V \$14.50
Rhubarb, white chocolate mousse & vanilla ice cream \$14.50

CHEESE | SELECTION OF THREE: 32.50 / INDIVIDUAL: 13.90

- Hohepa vintage – fresh pear
Mt Eliza blue – pickled Poukawa walnut
Over The Moon Galactic Gold – quince
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*

