

BITES

House sourdough
extra virgin olive oil, zaatar labneh V 8.50

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

Dill, lemon & snapper croquetas
harissa mayonnaise 8.90

Pickled true earth carrots
star anise & ginger GF, V, DF 6.50

SMALL PLATES

Honey & thyme grilled chèvre with rosemary crostini V 18.90

Smoked Salmon & watercress parfait with celery salt 17.50

Crispy pork belly, radicchio, charred red onion & truffle vinaigrette GF 18.90

Crunchy cauliflower, almonds, spiced raisin & curry oil V 16.50

Chargrilled octopus with baba ganoush & smoked fish jelly GF 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 smoked bone marrow, beef scratching's & puha GF 42.50

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

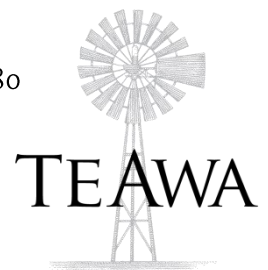
Grilled half bostock organic chicken with capers, green olives & medjool date puree DF GF 38.50

GARDEN PLATES

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

Lahanosalata greek cabbage salad with mint, parsley & graviera GF, V 8.80

Cracked freekeh salad with peas, asparagus, radish & yoghurt V 9.50



DESSERTS

Strawberries with fennel panna cotta & meringue 14.50

Chocolate & cherry with hay ice cream 14.50

Burnt honey parfait, saffron poached pears & hazelnut financier cake 14.50

CHEESE | SELECTION OF THREE: 32.50 / INDIVIDUAL: 14.90

Mahoe very old edam - quince paste

Mt Eliza blue monkey- beetroot relish

Over the Moon triple cream brie - fig & almond cake

Served with semolina crackers & bread

KIDS | INCLUDES ONE OF THE ITEMS BELOW & ICE CREAM WAFFLE CONE 12.50

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: 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

