

BITES

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

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

Potato crisps, celery salt & truffle dip GF, V
\$8.00

True Earth pickled pumpkin with toasted
cumin oil
V, DF, GF \$8.00

SMALL PLATES

Ora King salmon crudo, wild fennel & granny smith GF \$22.00

Smoked eel parfait, sunchoke, watercress \$18.00

Sherry glazed Woody's pork jowl, parsnip, pear & puha GF \$22.50

Venison boudin noir, pine nut, pickled cabbage \$19.50

Honey & thyme grilled chèvre with crostini \$19.90

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

Pan-fried blue nose with radishes, sea foliage & lemon GF, DF \$64.00

Red wine braised Wakanui beef cheeks with coal roasted onions, garlic & almond puree GF, DF \$56.00

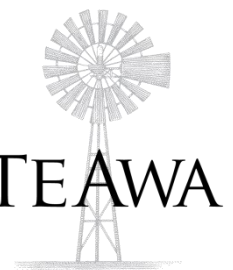
Bostock roasted chicken breast & confit of leg, Poukawa walnuts, olive, herb & chardonnay salsa GF, DF \$59.50

GARDEN PLATES

Roasted brassica & farro wheat salad, balsamic dressing V, DF \$12.50

Bitter leaf salad, apple, celeriac, blue cheese, hazelnut vinaigrette V, GF \$13.70

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



DESSERTS

Honey & yoghurt panna cotta, white chocolate mousse & mead \$14.50

Warm chocolate pudding, orange, kawakawa ice cream V \$14.50

Lemon, lime, lemon balm & milk sorbet GF \$14.50

CHEESE | SELECTION OF THREE: 32.50 / INDIVIDUAL: 13.90

Hohepa tasty – fresh pear

Mt. Eliza blue – beetroot relish

Over the moon triple cream brie– grapes

Served with Te Awa crackers & bread

KIDS | 13.90

Includes one of the items below & ice cream waffle cone

Bostock chicken nuggets with Gaults tomato sauce & cos salad

Margherita pizza V

Fries with Gaults tomato sauce V

HOT BEVERAGES

Espresso, Americano, Long Black \$4.00

Flat white, Cappuccino, Latte, Mochaccino, 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

