

## BITES

Rewena bread - potato, harakeke & honey  
with Aquiferra EVO DF, V \$8.50

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

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

Blistered Orcona padron peppers, sherry  
caramel, garlic  
V, DF, GF \$9.00

## SMALL PLATES

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

Little neck clams, wine, saffron & mustard cream, GF \$22.00

Warmed Te Mata figs, milk curd, cheese, toasted pumpkin seeds & fig leaf V, GF \$19.90

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

Hillcroft mushrooms, port wine broth, pecorino custard V \$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 Hereford beef ribeye with smoked bone marrow & capers 400g GF, DF \$72.00

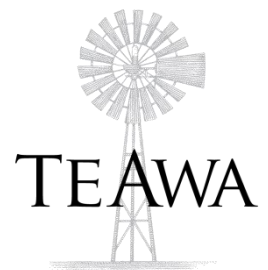
Bostock chicken confit leg & roasted breast, whitlof, pancetta & truffle vinaigrette GF \$54.00

## GARDEN PLATES

Spice roasted cauliflower, freekeh, dill yoghurt & date 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

Lemon soda, curd, meringue, crème fraiche & mascarpone GF \$14.50

Chocolate mousse, mint, kaffir lime & lemon balm sorbet V \$14.50

Autumn rhubarb & goats cheesecake \$14.50

## CHEESE | SELECTION OF THREE: 32.50 / INDIVIDUAL: 13.90

Hohepa tasty – poached quince

Mt. Eliza blue – beetroot relish

Origin Earth Pink & White Terraces – grapes

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, 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*

