

BITES

Rewena bread - potato, harakeke & honey
with Aquiferra EVO DF, 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

Line caught crudo, wild fennel & granny smith GF \$22.00

Smoked eel parfait, jerusalem artichoke, watercress \$18.00

Honey & thyme grilled chèvre with crostini V 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 flounder with radish, sea foliage & mustard streaks GF, DF \$52.00

Chargrilled Hereford beef ribeye with smoked bone marrow & capers 400g GF, DF \$72.00

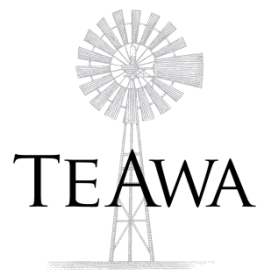
Bostock chicken confit leg & roasted breast, whitlof, pancetta & truffle vinaigrette GF \$54.00

GARDEN PLATES

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

Iceberg salad, radish, sprouts, herb & butter 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

Persimmon, goats cheesecake, fromage blanc sorbet GF, V \$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 | 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

