

BITES

House sourdough
extra virgin olive oil, zaatar labneh V 8.50

Dill, lemon & snapper croquetas
harissa mayonnaise 8.90

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

Pickled padron & pepperoncini
chillies with cumin oil GF, V, DF 7.50

SMALL PLATES

Honey & thyme grilled chèvre with rosemary crostini V 18.90

Smoked eel & watercress parfait with celery salt 17.50

Cider glazed pork belly with apple, fennel and pickled onion GF 18.90

Baby green lip mussels with sorrel, saffron and white wine GF 18.50

Grilled figs with blue cheese custard, seed wafer & cracked pepper syrup GF, V 18.90

GIMBLETT SAMPLER

One of each of the above small plates 78.00

CHARCUTERIE BOARD | SMALL 28.70 / LARGE 46.00

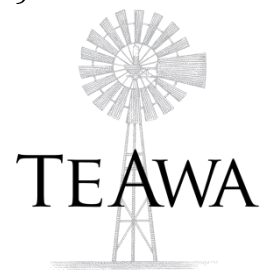
Ventricina salami, house pork coppa with fennel, air dried beef, country pork terrine,
onion marmalade, dijon, pickled vegetables & crostini

GARDEN PLATES

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

Roast beetroot salad with lentil & dill yoghurt dressing GF, V 12.50

Crunchy Iceberg salad, fennel, radish, chives & buttermilk dressing GF, V 8.50



DESSERTS

Baked goats cheese cake, crème fraiche sorbet & persimmon GF 14.50

Valrhona manjari chocolate & blueberries with hay ice cream 14.50

Red liquorice ice cream, gingerbread crumbs & rhubarb V 14.50

CHEESE | SELECTION OF THREE: 32.50 / INDIVIDUAL: 14.90

Mahoe very old edam - quince paste

Mt Eliza blue- fresh pear

Cart wheel creamery Marama (camembert style) – honey comb

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

