

## 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, 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 chevre with crostini V \$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 & salami,

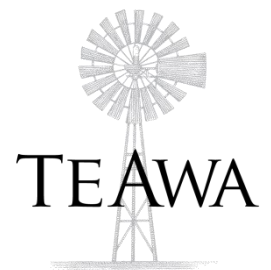
Chicken liver parfait with Esk solera muscat, onion jam, pickles & crostini

## 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 Soda, limoncello, kaffir lime, lemon balm 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 ‘OMG’ 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*

