

FIREWATER GRILLE HIGH TEA



SAVOURY

LOBSTER BRIOCHE

Chipotle aioli, pickles fennel, chive

WEST RIVERS WAGYU BEEF

Horseradish cream, manchego semicurado, rocket leaves

SMOKED SALMON AND TOBIKO

Capers and parley cream, fine herb

LOCAL FARM ASPARAGUS TART

Aged cheddar, truffle oil, fine herb

DESSERT

BAKED LEMON MYRTLE BLUEBERRY CHEESECAKE

Blueberry compote, vanilla diplomat

DAVIDSON PLUM FRIANDS

Almond sponge, Davidson plum jam, almond namelaka

CHOCOLATE MIKADO

Chocolate Nutella ganache, citrus curd praline crunch

WATTLE SEED PARIS BREST

Hazelnut Choux, wattle seed coffee diplomat, truffle ganache

SCONES

TRADITIONAL AND RAISIN SCONES

Clotted cream and berry compote





THE SILK TEA ESTATE

CEYLON ENGLISH BREAKFAST TEA BLEND

Premium black tea with bold, malty flavor - a morning classic

EARL GREY TEA

Timeless black tea infused with zesty bergamot

PURELY PEPPERMINT TEA

Crisp, invigorating, premium herbal infusion

FRAGRANT GREEN TEA WITH JASMINE

Delicate tea blend with an enchanting jasmine aroma

PURE ELEGANCE SILVER NEEDLE WHITE TEA

White tea with delicate buds, subtle sweetness and floral notes

GOLDEN NEEDLE TEA

Black tea with subtle hints of malt, caramel and honey

VANILLA MINT ROOIBOS

A harmonious blend of warm vanilla and cool mint

MATCHA FRUIT BLEND

A green tea infusion - blend of matcha, strawberries and peach

WHITE TEA WITH BLUEBERRY-LEMON

Refreshing blend of white tea, blueberry and lemon with a balanced sweetness

COCKTAILS

\$23 EACH

G & TEA

Tanqueray Gin, Peach Schnapps De Kuyper,
lemon juice, green tea, sugar syrup

CHAMBORD COSMOPOLITAN

Chambord, Cointreau, cranberry juice, fresh lime juice

MOCKTAIL

\$15 EACH

STRAWBERRY NOJITO

Fresh strawberries, lime juice, mint, sugar syrup

*Handpicked strawberries sourced from Ti Farm Bullsbrook