



Firewater Grille High Tea

SAVOURY

CUCUMBER AND CREAM CHEESE

CUCUMBER SLICE, SPINACH MILK BREAD, AIOLI

ROSEMARY AND BERRIES CHICKEN TERRINE

BRIOCHE, TOGARASHI MAYO, CHIVES

SMOKED SALMON TARTAR

CAPERS, SQUID INK BUN, SALMON CAVIAR, FINE HERB

MUSHROOM TART

ASSORTED MUSHROOM, TRUFFLE OIL, FINE HERB

DESSERT

MONT BLANC

CHESTNUT CREAM, BLUEBERRY COMPOTE, VANILLA CHANTILLY

MANGO SPHERE

MANGO WHIP GANACHE, MANGO INSERT

CHOCOLATE PETITE GATEAUX

CARAMELISED MILK CHOCOLATE, PASSION FRUIT CURD

RED BERRY FINGER

RED BERRIES CREAM, PAIN DE GENES SPONGE, MIXED BERRY JAM

SCONES

TRADITIONAL AND RAISIN SCONES

WITH CLOTTED CREAM AND BERRY COMPOTE



TEA

THE SILK TEA ESTATE

CEYLON ENGLISH BREAKFAST TEA BLEND

Premium black tea with bold, malty flavour - 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