

# FIREWATER GRILLE

## HIGH TEA

### SAVOURY

#### CUCUMBER AND CREAM CHEESE

Black bun, cucumber slices, aioli

#### CORONATION CHICKEN

Brioche, garlic mayo, chives

#### SALMON TRAMEZZINI

Capers, sour cream, salmon caviar, fine herb

#### TRUFFLE MUSHROOM TART

Assorted mushroom, truffle oil, fine herb

### DESSERT

#### MOCHA HONEY GALETTE

Honeycomb chocolate cream, blueberry sponge, white chocolate namelaka

#### MANDARIN TIRAMISU

Mascarpone mandarin cream, coffee sponge in syrup, mandarin curd

#### HAZELNUT CHEESECAKE

Hazelnut cheesecake, mix nut crumble, poached spiced rhubarb, lime gel

#### DESSERT LIME PETITE GATEAUX

Coconut lime cream, dessert lime marmalade, wattle seed shortcrust

### SCONES

#### TRADITIONAL AND RAISIN SCONES

Clotted cream and berry compote

# THE SILK TEA ESTATE

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## 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

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\$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

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\$15 EACH

## STRAWBERRY NOJITO

Fresh strawberries, lime juice, mint, sugar syrup

\*Handpicked strawberries sourced from Ti Farm Bullsbrook