



FIREWATER GRILLE

HIGH TEA

SAVOURY

WA ROCK LOBSTER

Brioche, Lemon Poached Lobster, Bottarga Aioli, Bottarga

MARGARET RIVER WAGYU BEEF STRIPLOIN

Horseradish Cream, Chive, Échalote, Manchego Semi Crudo

FRESH CATCH TUNA LOIN

Sesame Dressing, Hass Avocado, Scallion, Trout Caviar

BABY SPINACH AND JERSEY CHEESE TART (GF, V)

Crème Fraiche, Truffle Oil, Fine Herbs



DESSERT

VANILLA PECAN PIE

Tonka Bean Crèmeux, Pecan Praline, Truffle Ganache

CHOCOLATE PEANUT BUTTER & JELLY

Peanut Butter Parfait, Redberry Marmalade, Yogurt Sponge,
Peanut Crunch

MANGO CHEESE PILLOW

Mango Marmalade, Mango Cheese Cream, Rice Crips

PEACH FERRERO ROCHER

Hazelnut Dacquoise, Peach Compote, Praline Ganache, Chocolate Caramel,
Praline Feuillentine



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 AND 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*

