

Firewater Grille

High Tea

SAVOURY

EXOTIC MUSHROOM TART

Truffle essence and crispy leeks

SMOKED TURKEY

Spinach milk bread, aioli, cucumber carpaccio

CURRIED CHICKEN TOAST

Sous vide chicken, curry mayo, chives

SMOKED SALMON BAGEL

Cream cheese, salmon caviar, fine herb

SCONES

TRADITIONAL AND RAISIN

Clotted cream and berry compote

SWEETS

YUZU LEMON CHEESECAKE

Digestive biscuit, cream cheese, lemon curd

APPLE TEA TART

Apple tea namelaka, apple jelly, white chocolate pearls

CHOCOLATE TRUFFLE CAKE

Chocolate marquis sponge, dark chocolate mousse, royal icing

BERRY FINANCIER

Mixed berries, crème diplomate, gold leaves



TEA

SILVER JUBILEE COLLECTION

CEYLON ORIGINAL BREAKFAST

An intense, majestic and perfectly rounded morning tea.

NATURAL JASMINE TEA

Delicate tea with a pale amber infusion and an elusive, bewitching aroma.

EARL GREY TEA

A mahogany infusion produces a lingering floral aroma.

CEYLON TEA WITH STRAWBERRY

Lightly infused with strawberry, creates a refreshing and delicious afternoon tea.

NATURAL INFUSION OF BLUEBERRY

A fusion of berry, orange and sweet fruit notes offer a delicious all-natural flavour.

BLOOD ORANGE & EUCALYPTUS

An inspired blend of sweet orange, lemon and spice in a beautiful ruby red infusion.

COCKTAILS

\$22 each

CANDY PINEAPPLE MYRTLE GIMLET

Beefeater Gin, candy pineapple, lemon myrtle, lime juice, sugar syrup

CUCUMBER MARTINI

Beefeater Gin, cucumber, lime juice, black pepper, sugar

MOCKTAILS

\$15 each

BERRYLICIOUS

Fresh berries, soda water, lime juice

MANGCHEE

Mango, lychee, soda water, lime juice