



FIREWATER GRILLE HIGH TEA

WARM

EXOTIC MUSHROOM TART

Assorted mushrooms, crispy leek, truffle oil, fine herb

SAVOURY

SOUS VIDE GRAIN FED BEEF TENDERLOIN

Toasted brioche, furikake, tobiko

CUCUMBER & RADISH CARPACCIO

Cucumber slice, white radish, sundried tomato bread, aioli

CHIPOTLE CHICKEN & TRUFFLE BRUSCHETTA

Sliced baguette, chives, mayo

SMOKED SALMON SMØRREBRØD

Cream cheese, salmon caviar, rye bread

DESSERT

APPLE RHUBARB UPSIDE DOWN

Rhubarb and apple compote, apple cream, almond Pain de Gênes

CHOCOLATE DIRTY CHAI BUDINO

Chocolate budino, vanilla mandarin diplomat, dirty chai jelly

VICTORIAN PINEAPPLE FRANGIPANE

Coconut Joconde, burnt pineapple marmalade, coconut whipped ganache

PISTACHIO CHOCOLATE

Pistachio kataifi crunch, dulcey ganache, chocolate truffle, dark chocolate sponge

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