



Firewater Grille

Spring High Tea

SANDWICHES

Salmon Tramezzini

Smoked salmon, salmon roe, dill cream, pea sprout

Cucumber Carpaccio

Milk bread, cream cheese, spring onion, lemon juice, cherry tomato

Roasted Chicken

Chicken breast, curry mayo, fresh coriander, truffle flakes

CANAPES

Prawn and Citrus Vol Au Vent

Mandarin segments, finger lime aioli, yuzu caviar, edible flower

Goat Cheese Crostini

Goat cheese crumble, brown sugar, croutons

Spring Turkey Pin wheel

Spinach tortilla, tomato, emmental cheese, lettuce

SCONES

Traditional and Raisin

Whipped cinnamon cream, wattle seed butter, strawberry jam

SWEET

Pistachio & Berry Opera Gateau


Crunchy rice, pistachio joconde sponge, pistachio whipped ganache

Lemon Meringue Tart

Lemon curd, gold leaf

Berry Macaron

Ruby ganache, berry flakes



Tea Selections

DILMAH SILVER JULIBEE GOURMET

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 wild 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.

Handcrafted Cocktails

\$22 each

CANDY PINEAPPLE MYRTLE GIMLET

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

CUCUMBER MARTINI

Gin, cucumber, lime juice, black pepper, sugar

Handcrafted Mocktails

\$10 each

BERRYLICIOUS

Fresh berries, soda water, lime juice

MANGCHEE

Mango, lychee, soda water, lime juice