

FIREWATER GRILLE

High Tea

WARM SAVOURY

BAKED TRUFFLE MUSHROOM TART

Assorted mushrooms, truffle oil, cream

COLD SAVOURY

CUCUMBER AND PINEAPPLE CARPACCIO

Cucumber slices, spinach milk bread, aioli

SOUS VIDE CHICKEN WITH RANCH SAUCE

Beetroot bread, chives, black olives

SMOKED SALMON BRIOCHE

Cream cheese, salmon caviar, fine herbs

SCONES

TRADITIONAL AND RAISIN

Clotted cream and berry compote

SWEETS

CLEMENTINE

Yuzu and mandarin ganache, clementine compote, citrus financier sponge

RASPBERRY TART

Milk chocolate ganache, raspberry cremeux, raspberry marmalade

MANGO LASSI VERRINE

Lemon mango compote, yogurt coconut foam, peanut crumble

CHOCOLATE CAPPUCCINO PETIT GATEAU

Coffee orange montee, chocolate soft grenadine, praline crunch

Sample Menu

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 & 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

MOCKTAIL

\$15 each

STRAWBERRY NOJITO

Fresh strawberries, lime juice, mint, sugar syrup
Handpicked strawberries sourced from Ti Farms Bullsbrook

Sample Menu