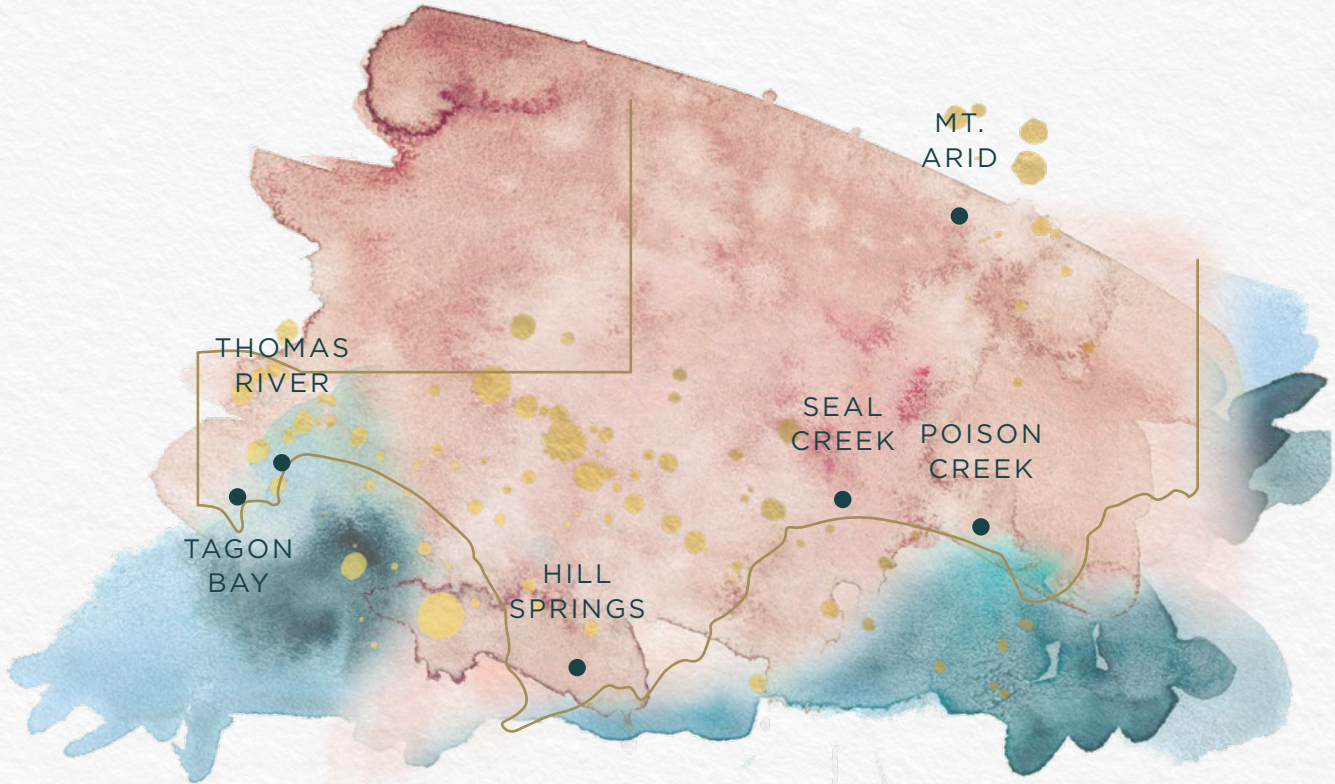


# CAPE ARID

R O O M S

## CAPE ARID REGION



841 kilometres from Perth Point Zero



## CAPE ARID — SUMMER TO AUTUMN

The moon drives the rolling swell as the earth continues its revolutions.  
The sun brings fresh flourishes of nature, dictating a move to a rebirth of pristine seasonal discoveries.

Glance an ocean, full to the brim of the freshest seafood – never before fished and diving  
to escape the shadow of a soaring gull on the hunt.

The splendid yellow blossoms are brighter still, with flowering pods that have a cartoon-like character,  
ready to come to life, should your imagination take hold. The waxy, green leaves become crisp and  
crunch in the soaring afternoon heat, with an oily, eucalyptic essence that signifies the true fragrant  
depth of coastal Western Australia.

From summer to autumn, Cape Arid sustains through the tides, but endures with the  
everlasting strength of an unrelenting Mother Nature.

## AFTERNOON TEA | 85PP

Cape Arid Rooms afternoon tea, served with your choice of Teassential tea or Mano a Mano filter coffee.

Wagin duck croquette, mandarin gel, red vein sorrel

Mushroom roulade, goats cheese, caramelised onion

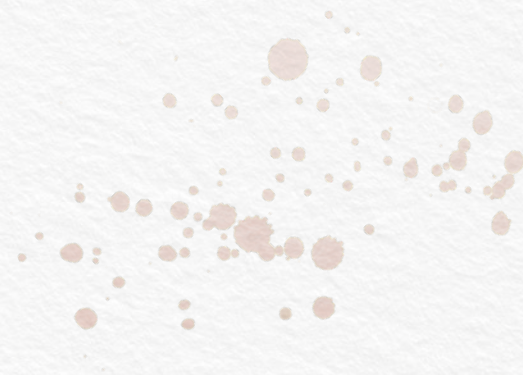
Fremantle tuna, flaxseed cracker, grilled eggplant, squid ink

Vanilla bavaroise, rosella, raspberry and rose water jam, dark chocolate sable

Bahen & Co chocolate choux, cherry, pepper berry mousse

Wandoo honey, hazelnut financier, caramelised apricot gel

Accompanied by house baked scones



*“Found five different eucalypts flowering. Mostly cream....avash with blossom which was beady with honey perfume. So much flowering at the end of a long hot summer.”*

**THE DIARY OF PHILIPPA NIKULINSKY**





Baban & Co  
chocolate



Tucker Bush  
rosella



Westlands Honey  
Wandoo honey



The Mushroom Guys  
seasonal mushrooms



Wagin Duck & Game  
Wagin Duck



Kailis Bros  
Fremantle Tuna



## THE ART OF TEA

We individually brew each tea at the perfect temperature and brewing time.

### Sweet and Mellow

Kiss from a Rose | *A blend of white tea, orange, rose, jasmine 85°/4 mins*

Arakai Black Tea | *Australian grown premium black tea 85°/2 mins*

Apple Spice | *Apple, toasted cinnamon, orange, ginger 100°/4 mins*

### Light and Aromatic

Gin Shan Creme Oolong | *Light oolong tea with a creamy stone fruit aroma 85°/4 mins*

French Earl Grey | *Floral black tea with bergamot oil 85°/2 mins*

Jasmine Pearl | *Hand-rolled white tea gently scented with jasmine blossoms 75°/4 mins*

Darjeeling | *Champagne of the tea world, distinct muscatel aroma 100°/2 mins*

Osmanthus | *Golden Tip black tea, fruit, floral sweetness 100°/3 mins*

Dragon Well | *Chinese green tea, balanced, flavours of subtle olive 85°/2-4 mins*

### Vibrant and Refreshing

Cape Arid Breakfast | *Breakfast black tea blended with native strawberry gum 100°/2 mins*

Rejuvenate | *Green tea, organic lemon myrtle, lavender, eucalyptus 85°/4 mins*

Minted Raspberry | *Organic peppermint, spearmint, freeze dried raspberry, vanilla 100°/4 mins*

Organic Lemongrass & Ginger | *Subtle warmth of ginger & fresh aroma of lemongrass 100°/4 mins*

Immune Booster | *Ginseng, spearmint, rosehip, ginger 100°/4 mins*



### Rich and Bold

Assam | *Black tea from the Assam region in India 100°/2 mins*

Lapsang Souchong | *Smoky Chinese black tea 100°/2 mins*

Houjicha | *Highly aromatic sencha from Acheron Valley, lightly roasted 80°/2 mins*

Ceylon Tea | *Sri Lankan Kenilworth black tea, bold and robust 100°/4 mins*

### Rare and Precious

Gyokuro Tea | *Sweet, mellow & refreshing*

*One of the highest grade teas in Japan, shaded by bamboo before harvest 75°/2–3 mins*

14

Bai Ying Shan Shen | *Pu-erth, mountainous ancient Chinese tea trees with delightful sweetness, rich and robust flavours 100°/4mins*

14

## FILTER COFFEE

The inherent nature of filter brewed coffee paired with the flavour profile, allows for lower acidity, greater sweetness, and a cleaner finish. By using a higher percentage of water and a longer extraction time, filter coffee - when compared to espresso, enhances the unique characteristics associated with the individual processing, terroir and roast profile, delivering the finest flavour experience to the end consumer.

## ESPRESSO COFFEE

### Espresso Coffee by Mano a Mano Coffee Roasters

Flat white	5
Espresso	4
Cappuccino	5
Latte	5
Long macchiato	5
Milk alternatives	add 2

## BY THE GLASS

Taittinger 'Cuvée Prestige' Brut NV <i>Reims</i>	35
Frazer Woods Pinot Chardonnay NV <i>Pemberton/Margaret River</i>	18
Idée Fixe Brut Rosé 2022 <i>Margaret River</i>	23
Sittella Sparkling Chenin Blanc NV <i>Swan Valley</i>	14

## STILL WINE

Fraser Gallop 'Estate' Semillon Sauvignon Blanc 2024 <i>Margaret River</i>	15/75
Howard Park 'Miamiup' Chardonnay 2024 <i>Margaret River</i>	16/80
Swell Season Rosé 2024 <i>Margaret River</i>	15/72
Singlefile 'Run Free' Pinot Noir 2023 <i>Denmark, WA</i>	16/70
Credaro 'Kinship' Cabernet Sauvignon 2022 <i>Margaret River, WA</i>	17/85

## SPARKLING

Sittella Sparkling Chenin Blanc NV <i>Swan Valley</i>	70
Howard Park 'Jeté Brut Blanc' NV <i>Great Southern</i>	80
Fraser Woods Pinot Chardonnay NV <i>Pemberton/Margaret River</i>	82
Idée Fixe Blanc de Blancs 2022 <i>Margaret River</i>	110
Leeuwin Estate Brut Pinot Noir Chardonnay 2022 <i>Margaret River</i>	89
Idee Fixe Brut Rosé 2022 <i>Margaret River</i>	115
Deviation Road 'Altair' Brut Rosé NV <i>Adelaide Hills</i>	85
Oakridge Blanc de Blancs 2017 <i>Yarra Valley</i>	95
Arras Brut Elite NV <i>South East TAS</i>	125
Louis Bouillot Perle d'Aurore Rosé de Presse NV <i>Burgundy</i>	80
Lucien Albrecht Cremant d'Alsace NV <i>Alsace</i>	75
Lantieri Franciacorta 'Cuvée Brut' DOCG NV <i>Lombardy</i>	105
Massolino Moscato d'Asti 2023 <i>Piedmont</i>	120
Kolonne Null Non-Alcoholic Sparkling (375ml) <i>Berlin, Germany</i>	45

## SPRITZ 750ml Bottle

Zonzo 'Zoncello' Limoncello Spritz 2023 <i>Yarra Valley</i>	65
Zonzo Bellina 'Bellini di Cristina' 2023 <i>Yarra Valley</i>	65
Zonzo 'Cicchio' Pistachio Spritz 2023 <i>Yarra Valley</i>	65



## CHAMPAGNE

### Non-Vintage

Taittinger 'Cuvée Prestige' Brut NV <i>Reims</i>	195
Pol Roger 'Brut Réserve' NV <i>Épernay</i>	215
Louis Roederer 'Collection 244' NV <i>Reims</i>	245
Charles Heidsieck 'Brut Réserve' NV <i>Reims</i>	245
Bollinger 'Special Cuvée' Brut NV <i>Aj</i>	235
Krug 'Grande Cuvée' NV <i>Reims</i>	695

### Blanc de Blancs

Veuve Fourny & Fils Blanc de Blancs Brut NV <i>Vertus</i>	185
Larmandier-Bernier 'Latitude' Blanc de Blancs NV <i>Vertus</i>	350
Agrapart 'Terroirs' Blanc de Blancs NV <i>Avize</i>	395

### Blanc de Noirs

Lallier Blanc de Noirs NV <i>Aj</i>	265
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### Rosé

Billecart-Salmon Brut Rosé NV <i>Mareuil-sur-Aj</i>	295
Ruinart Rosé NV <i>Reims</i>	325

### Vintage

Laurent Perrier Millésime Brut 2015 <i>Tours-sur-Marne</i>	325
Franck Bonville Brut Millésime Blanc de Blancs 2015 <i>Avize</i>	275

## COCKTAILS

*Non-alcoholic options are available for 16*

### Nimbus 22

Cape Arid Gin, lavender & eucalyptus, blood orange, white chocolate & rosé cloud

### Peach Shan Crème 22

Cape Arid Gin, peaches, gin shan crème oolong, honey & cacao brush stroke

### Banksia Bloom 22

Cape Arid Gin, strawberry gum & lychee, finger lime, pineapple, lime soda

## ICED TEA

### Celebritea 14

Green tea, hibiscus, rose hip, marigold apple, strawberry

### Purple Rain 14

Blueberries, Australian Sencha green tea, apple, mango, butterfly pea flower, passionfruit flavour.



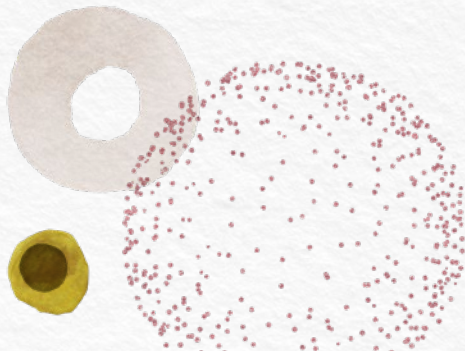
## HORIZON GIN

It began with father and son; an avid gardener, a wild windsurfer, a deep passion for local greenery, and the creation of Australia's smallest gin distillery. Bottling the spirit of a remote coastal region became an impassioned endeavour that led to the beginnings of the Esperance Distillery Co, and there a deeply personal partnership with the team at the Cape Arid Rooms began.

Following an expedition to Cape Arid; guided with consultation by Esperance Tjaltjraak Native Title Aboriginal Corporation, and botanists, a variety of botanicals endemic to Esperance were identified for the delicate aromatic properties required. Then carefully collected for creation, further workings with nurseries have been established to encourage propagation and conservation of species, for the future preservation of continued regeneration.

Inspired by Philippa Nikulinsky's exquisite artistic expressions of the area, and the unique formulation of an exciting and vibrant recipe; this is a take-home experience bottled from the fires of curiosity, driven by the desires for excellence.

**CA HORIZON GIN, TAKE ME HOME - \$90**









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