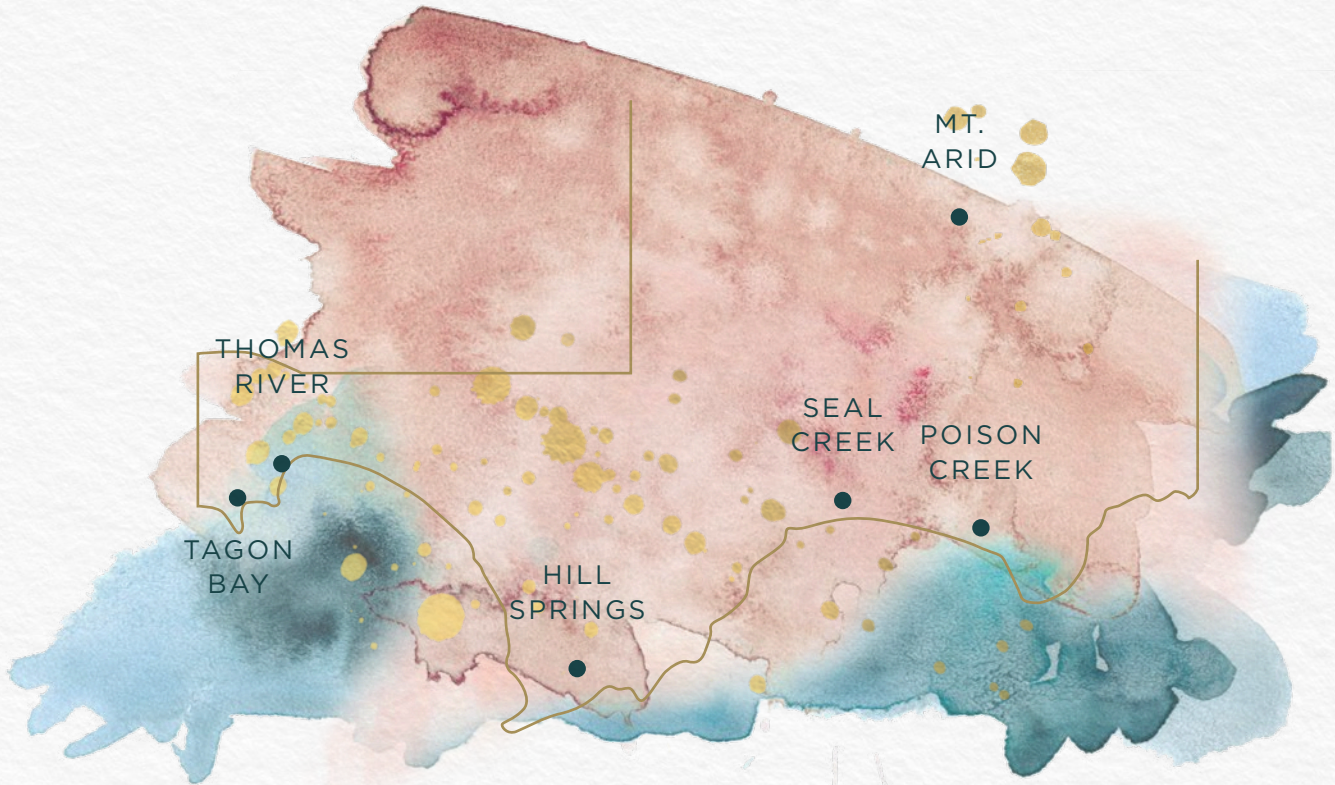


CAPE ARID  
ROOMS

## CAPE ARID REGION



841 kilometres from Perth Point Zero



## CAPE ARID — SPRING TO SUMMER

An expected balm may announce itself upon the whispered occasion of a dawning season.

But on the deepest southern coast of Cape Arid, the winds will not be fooled by the push of September - as hard as the bursting blossoms may beg, nor the eager flirt of fertility, hidden in the undulating fortress of the dunes.

There will be hints delivered by Mother Nature of course – the days will grow longer, the sun will compete, blindly glaring from behind the marshmallow persistence of the clouds. Insects will swarm in a symphony to toast the dawning rights of spring, while blue bottles may tangle in the ever-changing tidal sands.

Once again, this majestic haven will deliver another magical metamorphosis.

Summer is afoot in Cape Arid.

## AFTERNOON TEA | 85PP

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

Smoked salmon, dill, cream cheese bagel

Pumpkin, Parmesan choux, red back ginger

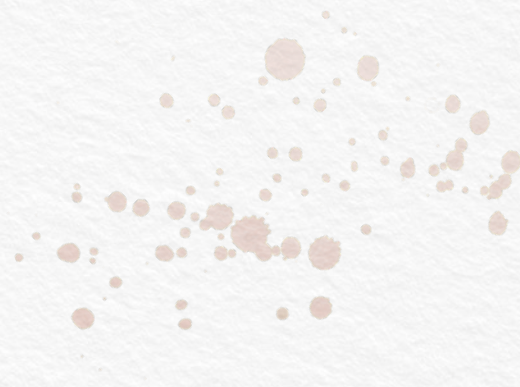
Leg ham, Cambray cheddar, toasted rye bread

Macadamia brownie, caramel, vanilla coffee mousse

Blueberry & lemon frangipani tart

Mango, basil, coconut & passionfruit cream

Accompanied by house baked scones



*“A break in the weather – hallelujah!”*

THE DIARY OF PHILIPPA NIKULINSKY





*Cambray Cheese  
cheddar*



*Tucker Bush  
red back ginger*



*Kailis Bros  
smoked salmon*



*MacNuts WA  
macadamia*



*Oakford Blues  
blueberry*



*Raeburn Orchard  
mango*

*Leederville - 4 kms*

*Hackett's Gulch - 38 kms*

*Cundinup - 247 kms*

*Baldvins - 45 kms*

*Oakford - 36 kms*

*Roleystone - 32 kms*

Perth Point Zero

841 kms

Cape Arid



## 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 and refreshing one of the highest grade teas in Japan. 75°/2–3 mins*

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

## 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 Good Seeds coffee roasters

14	Flat white	6.5
14	Espresso	5
	Cappuccino	6.5
	Latte	6.5
	Long macchiato	7.5
	Milk alternatives	add 1

## BY THE GLASS

Taittinger 'Cuvée Prestige' Brut NV <i>Reims</i>	35
Howard Park 'Petit Jeté' Blanc de Blancs NV <i>Pemberton/Mt Barker</i>	15
Frazer Woods Pinot Chardonnay NV <i>Pemberton/Margaret River</i>	18
Idée Fixe Brut Rosé 2023 <i>Margaret River</i>	23

## STILL WINE

Fraser Gallop 'Estate' Semillon Sauvignon Blanc 2024 <i>Margaret River</i>	15   75
Howard Park 'Miamup' 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

Howard Park 'Petit Jeté' Blanc de Blancs NV <i>Pemberton/Mt Barker</i>	75
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>	95
Idée Fixe Brut Rosé 2023 <i>Margaret River</i>	115
Deviation Road 'Altair' Brut Rosé MV <i>Adelaide Hills</i>	95
Oakridge Blanc de Blancs 2018 <i>Yarra Valley</i>	115
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 2024 <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 245' NV <i>Reims</i>	245
Charles Heidsieck 'Brut Réserve' NV <i>Reims</i>	265
Bollinger 'Special Cuvée' Brut NV <i>Aj</i>	275
Krug 'Grande Cuvée' NV <i>Reims</i>	695

### Blanc de Blancs

Veuve Fourny & Fils Blanc de Blancs Brut NV <i>Vertus</i>	195
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>	365
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

NA ALC

### Banksia Bloom

16 22

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

### Arid Plane

22

Cape Arid Gin, apricot, native red aperitif, sunrise lime, agave

### Cape Reviver #2

22

Cape Arid Gin, Damaged Goods Distillery Co triple sec, bianco vermouth, white chocolate, lemon aspen

## 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.



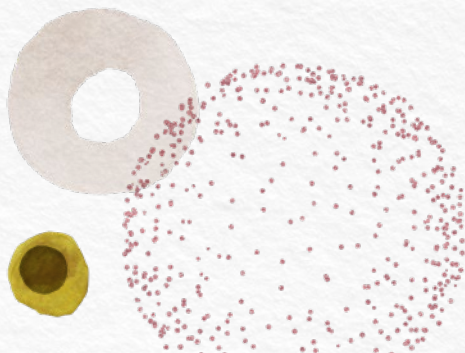
## HORIZON GIN

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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