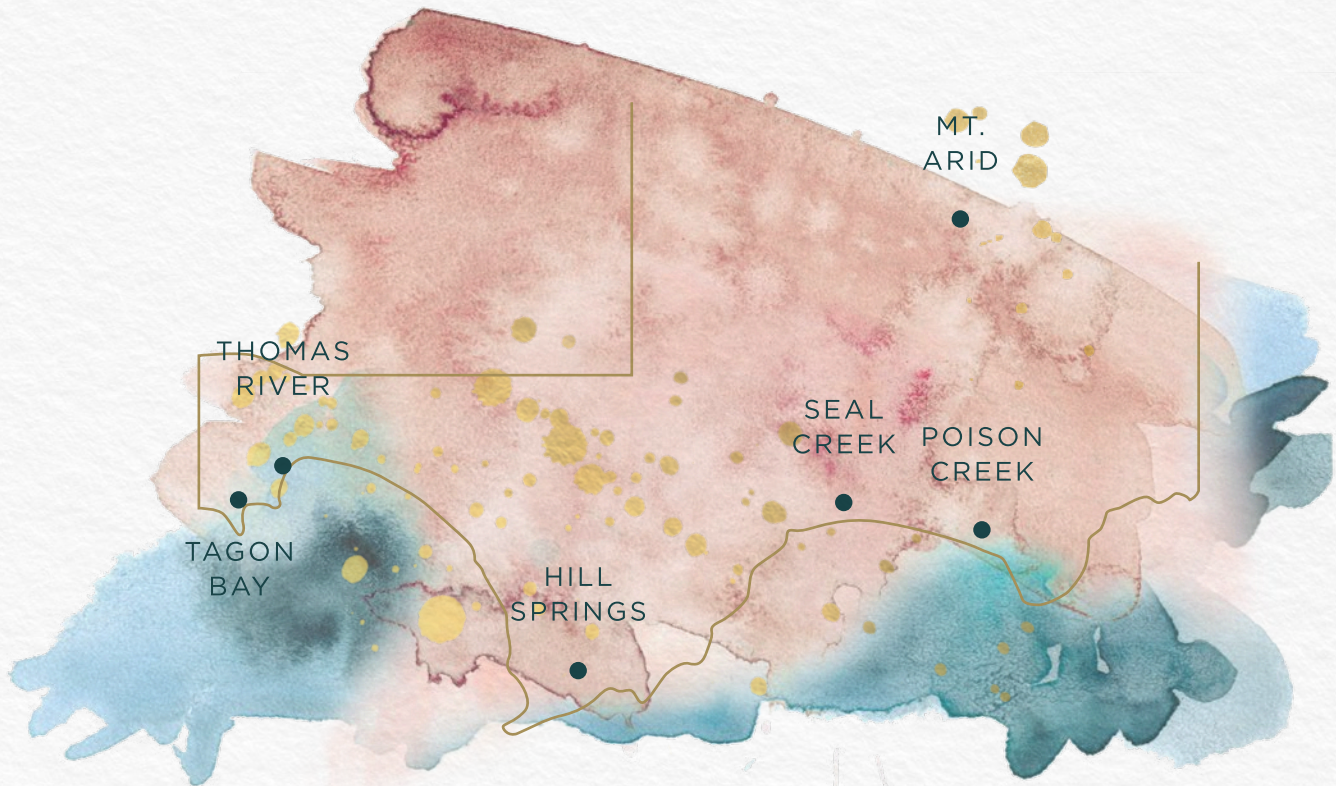


CAPE ARID
ROOMS

CAPE ARID REGION



841 kilometres from Perth Point Zero

CHANGING OF LIGHT

Dawn bursts forth, gifting a pristine glow that only the sneaking intensity
of a rising summer sun can deliver.

The light is different now; emulating a radiance that guides its first flourishing
blush down onto the already bustling activity in the rolling oceans.

Those glaringly vast beaches - the contradictions of the Cape Arid landscape.

This peak hour of Mother Nature's highway, directs her daybreak beams over a terrain that is
centuries old, cast in the etches of time and cycle, the metamorphosis of life and lustre.

With the changing of this seasons guard, the sand turns to glass, the oysters pearl,
and her brilliance charges this ecosystem, until the days curtains are drawn, nature applauds,
and the moon stands in ovation to its luminescent spell.

The light is different in Cape Arid.

AFTERNOON TEA | 85PP

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

Blue Swimmer crab, crème fraîche, finger lime

Smoked eggplant tart, citrus, eggplant caviar

Roast beef tenderloin, horseradish, potato terrine

Peach & jasmin crèmeux, raspberry puffed rice

Green apple, wattleseed cream mille-feuille

Chocolate, hazelnut delice, salted caramel

Accompanied by house baked scones



*“Huge waves rolling across the horizon.
Patterns on the sand changing with the wash of the tide.
Birds fledging. Things of the moment...”*

CAPE ARID BY PHILIPPA & ALEX NIKULINSKY



Teassential
Jasmine tea



Morley Growers
Green apple



Torre Butchers
Beef



Pezzano
Eggplant



Northern Star Seafood
Blue Swimmer Crab



Bannister Downs Dairy
Cream

Northcliffe - 354kms

Pemberton - 325kms

Perth CBD- 1km

Great Southern - 420kms

Gingin - 78kms

Shark Bay - 823kms

Perth Point Zero

841km

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*

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*

Lychee Black Tea | *Kenilworth black tea, dried lychee, monk fruit. 100°/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*

Zestea | *Organic rooibos, mandarin peel, lemon myrtle, and lemongrass, flavoured with tangerine oil. 100°/4 mins*

Rich and Bold

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

Honey Chai | *W&A Wildflower honey, organic black tea, cinnamon, cardamom, organic exotic spice . 100°/5 mins*

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

Vanilla Swirl | *Camellia Sinensis black tea with creamy vanilla. 100°/4 mins*

Rare and Precious

Gyokuro Tea | *Sweet, mello 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

14 Espresso coffee by Good Seeds coffee roasters

Flat white	6.5
Espresso	5
Cappuccino	6.5
Latte	6.5
Long macchiato	7.5

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 2025 <i>Margaret River</i>	15 75
Howard Park 'Miamup' Chardonnay 2025 <i>Margaret River</i>	16 80
Swell Season Rosé 2024 <i>Margaret River</i>	15 72
Singlefile 'Run Free' Pinot Noir 2024 <i>Denmark</i>	16 70
Credaro 'Kinship' Cabernet Sauvignon 2022 <i>Margaret River</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 2023 <i>Margaret River</i>	110
Leeuwin Estate Brut Pinot Noir Chardonnay 2023 <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 Reserve' NV <i>Reims</i>	265
Bollinger 'Special Cuvée' Brut NV <i>Aji</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>Aji</i>	265
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Rosé

Billecart-Salmon Brut Rosé NV <i>Mareuil-sur-Aji</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.



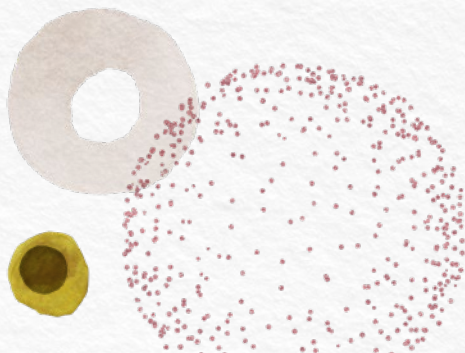
HORIZON GIN

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







Contact: (08) 6168 7780 | Email: capearidrooms.thetreasury@comohotels.com

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