THE
BREAKWATER

Ishka Restaurant

BOTTOMLESS HIGH TEA AT HILLARYS

Wine Selection

DECKCHAIR PROSECCO BRUT

SHORELINE SEMILLON SAUVIGNON BLANC

SHORELINE CABERNET MERLOT

EDEN VALE SPARKLING CUVEE *non-alcoholic*

CHANDON BRUT *+$40*

Tea Leaves

ALL CERTIFIED ORGANIC

ENGLISH BREAKFAST

Classic, full bodied, rich, robust, the perfect pick me up

EARL GREY

Earthy and floral aromas, long lasting, complex

GREEN

Light, naturally smooth, anti-inflammatory, high in antioxidants

CHAMOMILE

Fragrant, smooth, relieves indigestion, promotes relaxation

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Savoury

PUMPKIN & PISTACHIO ARANCINI
gf, vg, n

APRICOT & SAGE PORK SAUSAGE ROLL
Sesame

MINI CROISSANT
San Daniele prosciutto, semi-sundried tomatoes, rocket

JAPANESE EGG FINGER SANDWICH
Egg, Kewpie mayonnaise, Dijon, chives gfo, v

TRIPLE SMOKED HAM FINGER SANDWICH
WA Nullarbor cheddar gfo

CHEDDAR & PORCINI TARTLET
Cheddar custard, native pepper, mushroom powder gf, v

TOMATO GEL TARTLET
Whipped ricotta, basil gf, v

MINI MISO ROASTED EGGPLANT SPRING ROLL
gf, vg

Sweet

SCONES
Chantilly cream, strawberry jam gfo, v

BUTTERY SHORTCRUST PASTRY BISCUITS
Jam, classic, chocolate v

AMARETTI BISCUITS
gf, v, df, n

BANOFFEE CHOUX BUN AU CRAQUELIN
Caramelised banana pastry cream, salted caramel v

MADELEINES
Lemon curd v

BREAKWATER'S FAIRY BREAD
Vanilla sponge cake, vanilla cream, 100s & 1000s gf, v

LEMON MYRTLE CHEESECAKE TARTLET
Passionfruit gel, mint gf, v

APPLE CRUMB TARTLET
gf, v

gf - gluten free gfo - gluten free option v - vegetarian vg - vegan
df - dairy free n - contains nuts