

# AFTERNOON TEA

*Available 11 AM to 4 PM*

**\$32.5 per person**

**Or**

**\$37.5 per person including a glass of sparkling wine\***

***Passionfruit Curd Tart with Saffron Fairy Floss***

***Raspberry Macarons***

***Jaffa Mud Cake***

**\* \* \***

***Tiger Prawn on Multigrain Baguette,  
Cucumber shavings  
and Horseradish Cocktail Sauce***

***Shaved Smoked Ham on Turkish Bread,  
Pineapple Relish, Crumbled Persian Feta  
and Snow Pea Sprouts***

***Vegetable Quiche  
with Semi Dried Tomato Tapenade***

***Vintage Cheddar Cheese  
with Dried Pear***

**\* \* \***

***White Chocolate Chip Scones  
Whipped Cream  
Raspberry Jam***

**\* \* \***

*Includes a coffee or tea*

*Please note:*

*One account per table only.*

*Bookings are essential for parties of six or more people.*

*Starwood privilege cards terms & conditions apply,*

*Any questions please ask our friendly staff members for assistance.*

*\*not valid with Starwood Privilege or voucher*

**NOT ALL INGREDIENTS IN EACH DISH ARE LISTED, PLEASE INFORM YOUR WAITER IF YOU HAVE ANY ALLERGIES OR ADVERSE FOOD REACTIONS.**

Pearls Bar are proud to offer premium pour spirits as our house pour. Please inform the staff if you would prefer a substitute

# *PAIRED*

*Vegetarian crisp polenta log, beetroot relish,  
mustard cress micro herb* **14.0**

*Tequila, lime cured scallop in coconut milk with  
chili, coriander, superfood cracker* **16.0**

*Pretzel elevated with shaved prosciutto, tatsoi and  
Danish butter* **14.0**

*Fired cauliflower with Mustard fruits  
and tzatziki* **12.0**

*Pork slider, horseradish in grilled  
Turkish bread* **16.0**

*Grilled asparagus, smoked trout, pomegranate  
vinaigrette* **16.0**

*Fried squid rings, coriander aioli,  
sweet potato crisps* **16.0**

*Pork pizetta, Byron Corn chips,  
smoked bean puree* **16.0**

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# PEARL'S CREATIONS

*These truly delicious cocktails were all designed solely for the use in Pearl's bar, by our team of very gifted mixologists.*

## **Lava Lamp** **18.0**

*flavours of passoa passionfruit liqueur, kettle one vodka, malibu, parfait armour, with hints of grenadine and pineapple juice, is sure to lighten up your night*

## **Sherbert Wizfiz** **18.0**

*a tall mix of strawberry liqueur, st germaine elderflower liqueur, cointreau and vodka, served over crushed ice and finished off with a dash of fanta to give it that real sherbet flavour*

## **Dailey dose of fruit** **18.0**

*this fruit concoction of lychee liqueur midori melon liqueur, orange juice, cranberry juice, passion fruit is sure to keep the doctor away*

## **Pearls Illusion** **18.0**

*this take on the well know midori illusion has replaced the orange liqueur with blue alize and uses lemonade instead of lemon juice to give it the fizz we all love*

## **Acai Mojito** **19.0**

*a chilean twist on the classic. absoulte acai (blueberry) and chambord, served with muddled lime, mint and sugar over ice*

## **The Jack Sparrow** **19.0**

*a small taste of the caribbean.... combining fresh lime, peach infusions, coconut , rum & passion fruit.....try it don't miss out!*

## **Mohala** **18.0**

*mohala, hawiiian for 'petal unfolding' is the name we give to this hawiiian flavour influenced tropical punch. taste the juicy flavors of mango's, coconut, passion fruit and pineapple*

# MARTINIS

## GIN

<i>Gordon's</i>	<b>18.0</b>
<i>Bombay/Tanqueray</i>	<b>20.0</b>
<i>Tanqueray10/Hendricks</i>	<b>25.0</b>
<i>vermouth, olives or a twist</i>	

## VODKA

<i>Smirnoff</i>	<b>18.0</b>
<i>Ketel One</i>	<b>20.0</b>
<i>Absolute</i>	<b>20.0</b>
<i>Belvedere</i>	<b>22.0</b>
<i>Grey Goose</i>	<b>25.0</b>
<i>vermouth, olives or a twist</i>	

<b><i>The Vesper</i></b>	<b>20.0</b>
<i>the james bond original a measure of ketel one vodka &amp; tanqueray gin with a splash of noilly prat, served with a twist of lemon</i>	

<b><i>French</i></b>	<b>20.0</b>
<i>ketel One vodka, chambord, pineapple juice</i>	

<b><i>Lychee</i></b>	<b>20.0</b>
<i>ketel one vodka, paraiso lychee liqueur, lychee juice</i>	

<b><i>Espresso</i></b>	<b>22.0</b>
<i>Absolut vanilla vodka, kahlua, ristretto &amp; sugar</i>	

## CHAMPAGNE COCKTAILS

	<i>Sparkling</i>	<i>French</i>
<b><i>Traditional</i></b>	<b>17.0</b>	<b>27.0</b>
<i>brandy, grand marnier, sugar cube, angostura bitters &amp; sparkling wine</i>		
<b><i>Kir Imperial</i></b>	<b>17.0</b>	<b>27.0</b>
<i>chambord liqueur &amp; sparkling wine</i>		
<b><i>Bellini</i></b>	<b>17.0</b>	<b>27.0</b>
<i>peach liqueur &amp; sparkling wine</i>		
<b><i>French 75</i></b>	<b>17.0</b>	<b>27.0</b>
<i>tanqueray gin, lemon juice, sugar &amp; sparkling wine</i>		

# LIQUID DESSERTS

**Toblerone** **19.0**

*frangelico, baileys, kahlua,  
dark crème de cacao, cream & honey*

**Vanilla Crème Brulée** **18.0**

*let us transport you back to France with these delightful  
creamy flavours of advokat, vanilla vodka and vanilla galliano.*

**Lemon Tart** **18.0**

*using advokat, vanilla galliano, citrus vodka, cream  
and lemon juice we are able to create the real thing,  
only in liquid form*

## TROPICAL AFFAIRS

**Mai Tai** **19.0**

*the true recipe - barbados rum, dark rum, cointreau, almond syrup and  
fresh lime juice - an oldie but still a favourite*

**Caipiroska** **18.0**

*taking on the brazilian classic the caipirihina, kettle one vodka, fresh  
lime & sugar muddled then shaken*

**Fruit Cup Caipiroska** **18.0**

*muddled fresh strawberries and lime, shaken up with  
ketel one vodka, strawberry and mango liqueur, and  
finished off with a dash of passionfruit*

**Caipirinha** **18.0**

*brazil's number one drink, made using cachaca, lime  
and sugar*

**The Cuban Classic** **20.0**

*made to the traditional Cuban recipe using  
authentic Cuban white rum (Havana 3 Anos),  
sugar, lime juice, mint and mineral water, stirred  
and served in a high ball glass*

**Queensland Passion** **18.0**

*this is a tropical mix of st germaine elderflower  
liqueur, passoa passionfruit liqueur, kettle one  
vodka, apple juice and and passionfruit pulp*

# CLASSIQUE

**Margarita** 19.0

*consisting of José Cuervo tequila, cointreau and lemon juice shaken and served straight up with a salt rim*

**Cosmopolitan** 19.0

*an infamous sour, setting trends world wide ketel one vodka, cointreau, lemon & lime juice & cranberry juice*

**Negroni** 19.0

*an italian short, built with tanqueray gin, campari & cinzano vermouth, topped of with a twist of orange*

**Mojito** 19.0

*muddled lime, mint, sugar and Bacardi shaken with ice and serve it in a short glass. To this soda water is added*

**Old Fashioned** 20.0

*An old classic cocktail served with Markers Mark Bourbon Whiskey, splash of bitters with muddled sugar. Served over ice with a slice of Orange and cherry*

**Manhattan** 20.0

*This is a true classic cocktail served with Canadian Club Whiskey, cinzano sweet vermouth with a dash of bitters Served in a Martini glass, topped with a maraschino cherry*

**Rob Roy** 20.0

*Served as a Manhattan variation using Scotch Whisky Chivas Regal blended whisky. A nice way to spruce up and Enjoy a good Scotch Whisky*

## NON ALCOHOLIC COCKTAILS

**Merry Berry** 15.0

*the mirage original fresh strawberry, fresh lime juice, strawberry puree & pineapple juice*

**Mangolada** 15.0

*pineapple juice, mango, coconut cream & a dash of cream for the lover of a pina colada*

**Caipiginger** 15.0

*love your mojitos?..... try this! ginger ale, sugar, lime & fresh mint*

**Fruit Fantasy** 15.0

*a frozen blend of strawberry, mango, orange juice, pineapple juice and a dash of grenadine the perfect taste of the tropics*

**Sparkling wine** **Glass Bottle**

<i>Sir James n.v. SA</i>	11.0	50.0
<i>Domain Chandon n.v., Yarra Valley, VIC</i>	14.0	70.0
<i>Domain Chandon n.v Rose, Yarra Valley, VIC</i>		76.0

**Champagne** **Glass Bottle**

<i>Möet &amp; Chandon NV, Epernay, France</i>	25.0	125.0
<i>Veuve Cliquot NV Reims, France</i>		155.0
<i>Bollinger Special Cuvée NV, Ay, France</i>		200.0
<i>Dom Perignon 2000, Epernay, France</i>		470.0
<i>Bollinger Grand Annee Champagne 2000, Ay, France</i>		400.0
<i>Louis Roederer Cristal 2002, Reims, France</i>		415.0

**White Wine** **Glass Bottle**

<i>Nobilo Regional Sauv Blanc, Marlborough</i>	10.0	46.0
<i>Catalina Sounds Sauv Blanc, Marlborough</i>	13.5	65.0
<i>Goundrey Unwooded Chardonnay, WA</i>	10.0	46.0
<i>Coldstream Hills Chardonnay, VIC</i>	13.5	65.0
<i>Cape Schank Pinot Grigio, VIC</i>	10.0	46.0
<i>Brown Brothers Crouchen Riesling, VIC</i>	10.0	46.0
<i>Brookland Valley Verse 1 Sem Sauv Blanc, WA</i>		50.0

**Red Wine** **Glass Bottle**

<i>Goundrey Homestead Shiraz, WA</i>	10.0	44.0
<i>Kim Crawford Pinot Noir, Marlborough</i>	12.5	55.0
<i>Goundrey Homestead Cabernet Merlot, WA</i>	10.0	44.0
<i>Johnny Q Cab Sav, South Australia</i>	12.5	60.0
<i>Kim Crawford Merlot, Marlborough</i>	12.5	55.0

*\*Please Note Vintages may vary and are subject to change*

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# BEERS

## **Draught**

<i>Little Creatures Pale Ale (425ml)</i>	10.0
<i>James Squire Golden Ale (425ml)</i>	10.0
<i>Heineken (425ml)</i>	11.50

## **Queensland**

<i>XXXX Gold</i>	7.5
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## **Victoria**

<i>Victoria Bitter</i>	7.5
<i>Crown Lager</i>	10.0

## **New South Wales**

<i>Toohy's New</i>	7.5
<i>Pure Blonde</i>	8.5

## **Tasmania**

<i>Cascade Light</i>	7.0
<i>James Boag's</i>	10.0

## **International**

<i>Peroni Leggera (Italy)</i>	8.50
<i>Corona (Mexico)</i>	11.0
<i>Heineken (Holland)</i>	11.0
<i>Stella Artois (Belgium)</i>	11.0
<i>Asahi (Japan)</i>	11.0
<i>Peroni Nastro (Italy)</i>	11.0

## **Cider**

<i>Magners Original Cider</i>	10.0
<i>Magners Pear Cider</i>	10.0



## ***BOURBON & AMERICAN WHISKEY***

<i>Jim Beam</i>	8.5
<i>Wild turkey</i>	9.5
<i>Jack Daniels</i>	9.5
<i>Jack Daniels Single Barrel</i>	15.0
<i>Makers Mark</i>	10.0
<i>Jim Beam Small Batch</i>	11.0
<i>Basil Hayden</i>	11.0
<i>Woodford Reserve</i>	12.0
<i>Bakers</i>	13.5
<i>Bookers</i>	15.0

## ***WHISKEY***

<i>Jameson</i>	9.0
<i>Tullamore Dew</i>	8.5
<i>Canadian Club</i>	9.0

## ***BLENDED WHISKEY***

<i>Chivas Regal 12 y.o</i>	9.5
<i>Johnnie Walker Black label 12 y.o</i>	8.5
<i>Haig Dimple 12 y.o</i>	11.0
<i>Johnnie Walker Gold Label 15 y.o</i>	22.0
<i>Johnnie Walker Platinum Label 18 y.o</i>	25.0
<i>Chivas Royal Salute 21 y.o</i>	30.0
<i>Johnnie Walker Blue Label</i>	35.0

## ***SINGLE MALTS***

<i>Glenmorangie 10 y.o</i>	10.0
<i>Talisker 10 y.o</i>	11.0
<i>Cragganmore 12 y.o</i>	12.0
<i>Dalwhinnie 15 y.o</i>	12.0
<i>Glenkinchie 10 y.o</i>	12.0
<i>Oban 14 y.o</i>	14.0
<i>Lagavulin 16 y.o</i>	16.0

## ***RUM***

<i>Bundaberg Single Vat</i>	8.5
<i>Bundaberg</i>	8.0
<i>Bacardi</i>	8.5
<i>Captain Morgan</i>	9.0
<i>Havana 3 Anos</i>	9.0
<i>Coruba</i>	9.0
<i>Mount Gay</i>	10.0
<i>Havana 7 Anos</i>	10.0

## VODKA

<i>Ketel One</i>	8.5
<i>Smirnoff</i>	8.0
<i>Absolut</i>	9.5
<i>Absolut Citron</i>	9.5
<i>Absolut Mandarin</i>	9.5
<i>Absolut Peach</i>	9.5
<i>Absolut Vanilla</i>	9.5
<i>Absolut Acai</i>	9.5
<i>Absolut Raspberry</i>	9.5
<i>Absolut Pear</i>	9.5
<i>Stolichnaya</i>	8.5
<i>Belvedere</i>	12.0
<i>Grey Goose</i>	15.0

## GIN

<i>Tanqueray</i>	8.5
<i>Gordon's</i>	8.0
<i>Bombay</i>	9.5
<i>Tanqueray 10</i>	11.0
<i>Hendricks</i>	12.5

## TEQUILA

<i>Jose Cuervo</i>	8.5
<i>1800 Anejo</i>	12.0
<i>Patron XO Café</i>	12.5

## COGNACS & CALVADOS'

<i>St Remy Brandy VSOP</i>	8.50
<i>Hennessy VS</i>	12.5
<i>Remy Martin VS</i>	10.5
<i>Hennessy VSOP</i>	15.0
<i>Remy Martin VSOP</i>	15.5
<i>Courvoisier VSOP</i>	15.5
<i>Calvados</i>	13.0
<i>Poire William Bertrand (Prisoner Pear)</i>	17.5
<i>Remy Martin XO</i>	28.0
<i>Hennessy XO</i>	30.0

## APERITIFS

<i>Cinzano Extra Dry</i>	7.0
<i>Cinzano Bianco</i>	7.0
<i>Cinzano Rosso</i>	7.0
<i>Dubonnet</i>	7.0
<i>Noilly Prat</i>	7.0
<i>Campari</i>	7.5
<i>Pernod</i>	7.5
<i>Pimm's N°1</i>	7.5

## ***SHERRY & PORT***

<i>Harvey's Bristol Cream</i>	8.5
<i>Tio Pepe</i>	8.5
<i>Galway Pipe</i>	9.5
<i>Mr. Pickwick's</i>	15.0
<i>Penfolds Grandfather</i>	17.0

## ***LIQUEURS***

<i>Amaretto</i>	8.5
<i>Galliano</i>	8.5
<i>Baileys</i>	8.5
<i>Kahlua</i>	8.5
<i>Butterscotch Schnapps</i>	8.5
<i>Licor 43</i>	8.5
<i>Malibu</i>	8.5
<i>Cointreau</i>	8.5
<i>Midori</i>	8.5
<i>Drambuie</i>	11.0
<i>Frangelico</i>	8.5
<i>Glavya</i>	8.5
<i>Sambuca</i>	8.5
<i>Southern Comfort</i>	8.5
<i>Tia Maria</i>	8.5
<i>Chambord</i>	8.5
<i>Grand Marnier</i>	11.0
<i>Dom Benedictine</i>	11.0
<i>Agwa</i>	9.0
<i>Blue Alize</i>	8.5
<i>Mozart Chocolate Cream</i>	8.5
<i>Passoa</i>	8.5
<i>Lemon Z Lemoncello</i>	8.5
<i>Domaine de Canton Ginger Liqueur</i>	9.5
<i>Pama Pomegranate Liqueur</i>	8.5
<i>Joseph Cartron Caramel Liqueur</i>	8.5
<i>Joseph Cartron Watermelon Liqueur</i>	8.5
<i>St Germain Elderflower Liqueur</i>	8.5
<i>Locan Ora</i>	10.0

## **VITTORIA COFFEE**

<i>Short Black</i>	6.0
<i>Long Black</i>	6.0
<i>Flat White</i>	6.0
<i>Cappuccino</i>	6.0
<i>Latte</i>	6.0
<i>Mocha</i>	6.0
<i>Macchiato</i>	6.0
<i>Affagatto</i>	10.0
<i>Hot Chocolate</i>	6.0

## **TAYLORS OF HARROGATE TEAS**

<i>English breakfast</i>	6.0
<i>Earl Grey</i>	6.0
<i>Jasmine Green</i>	6.0
<i>Peppermint Tisane</i>	6.0
<i>Chamomile Tisane</i>	6.0
<i>Vanilla Tisane</i>	6.0
<i>Liqueur Coffees</i>	16.5

## **SOFT DRINKS**

<i>Coca Cola (330ml)</i>	5.0
<i>Diet Coca Cola (330ml)</i>	5.0
<i>Fanta (330ml)</i>	5.0
<i>Lemon Squash (330ml)</i>	5.0
<i>Ginger Ale (330ml)</i>	5.0
<i>Bundaberg Ginger Beer (375ml)</i>	8.0
<i>Soda Water (330ml)</i>	5.0
<i>Sprite (330ml)</i>	5.0
<i>Tonic Water (330ml)</i>	5.0
<i>Bottled soft drinks</i>	5.5
<i>Red Bull</i>	8.0
<i>Santa Vittoria (500ml)</i>	6.5
<i>Santa Vittoria Sparkling (500ml)</i>	6.5
<i>Orange Juice</i>	6.0
<i>Pineapple Juice</i>	6.0
<i>Tomato Juice</i>	6.0
<i>Apple Juice</i>	6.0
<i>Cranberry Juice</i>	6.0