

AFTERNOON TEA

Available 11 AM to 4 PM

\$32.50 per person

Or

\$37.50 per person including a glass of sparkling wine*

Licorice and Freeze Dried Raspberry Rocky Road

Mango Curd Tart, Toasted Coconut Meringue

Green Apple Mousse Dome

**** * ****

***Shaved Gypsy Ham in a Homemade Multigrain Roll
With Rocket Leaves & Roma Tomato***

***Shrimp Cocktail Served in a Romaine Cup
With Baby Cress and Preserved Lemon***

Avocado Hosomaki, Pickled Ginger, Soy

***Piri Piri dusted Smooth Creamed Cheese on
Cucumber with a Wholemeal Cracker Shard***

**** * ****

Traditional Scones

Double Cream

Apricot & Vanilla Jam

**** * ****

Includes a coffee or tea

Please note:

One account per table only.

Bookings are essential for parties of six or more people.

Star Privilege and Club Marriott card Terms & Conditions apply.

Please ask our friendly associates if you have any queries.

**not valid with Star Privilege or Club Marriott vouchers/cards*

***NOT ALL INGREDIENTS IN EACH DISH ARE LISTED, PLEASE INFORM
YOUR WAITPERSON 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

Grilled Haloumi, Zucchini Pickles, Tomato, Dukkah 20.0

Paired with James Squire Chancer Golden Ale

Or

Grant Burge Hillcot Merlot

Goats Cheese Beignet, Fig & Beetroot relish 19.0

Paired with Little Creatures Pale Ale

Or

David Hook Pinot Grigio

Bresaola, Pear Remoulade & Lavash Cracker 17.0

Paired with Burleigh Big Head

Or

Canti Prosecco

Pulled Pork Slider, Beetroot relish, Apple Slaw 22.0

Paired with James Squire 150 Lashes

Or

Grant Burge Hillcot Merlot

Grilled Pork Belly, Sriracha Aioli, Pistachio 24.0

Paired with Murray's Apple Shack Cider

Or

David Hook Pinot Grigio

Coconut crumbed King Prawns, pineapple, Curry Mayonnaise 27.0

Paired with James Squire 150 Lashes

Or

Kim Crawford Sauvignon Blanc

Stir fried Baby Capsicum, Calamari, Capers, Popped Amaranth 21.0

Paired with Burleigh Big Head

Or

Grant Burge Hillcot Merlot

Crab Meat, Cherry Tomato, Cucumber Ribbon, Spicy Gazpacho Dressing 26.0

Paired with Murray's Whale Ale

Or

Kim Crawford Sauvignon Blanc

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

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.

Surfers Sunset 19.5

The flavours of Ketel One Vodka, Vanilla Galliano, St Germain elderflower liqueur, Passoa Passionfruit Liqueur with a splash of orange and pineapple.

Orange & Amaretto Sour 19.5

A delightful twist on an Amaretto sour, combining Cointreau, Amaretto, lemon and maraschino cherries

Summer Down Under 19.5

A refreshing concoction of blended mango, Vanilla Galliano, Banana liqueur, Mango liquor, layered on Midori and passionfruit. The ultimate summer cocktail

Paris Seduction 19.5

Tasty combination of Lychees and Strawberry mixed with Lime, Chambord, Parasio liqueur and pineapple. One taste will have you seduced.

Paradise Martini 19.5

An exciting mix of Ristretto coffee, Kahlua, Malibu, Vanilla Vodka, Coconut and a hint of sugar.

Black Heat 22.0

Not for the faint hearted, try our Chilli Infused Vodka mixed In a fruit blend of passionfruit, banana and mango liqueurs, Poured over a mix of kiwifruit and Midori.

Pearls Bloody Marry 19.5

Our spicy version of a classic using Chilli Infused Vodka, Worcestershire sauce, lemon, topped with Tomato and cracked peppers

Cherry Ripe 22.0

Cherry Advokaat, Chambord, Malibu, Mozart Chocolate liqueur, chocolate and cream. A childhood favorite treat served as a delicious Cocktail.

Chocolate Margarita 22.0

A decedent Margarita with premium 1800 Anejo Tequila, Mozart, Brown Cacao finished with a splash of Baileys

Jungle Fever 25.0

The prestige of Hennessy VS blended with mango, lime, mint, And a splash of Mango liqueur.

Sheraton Bay 25.0

Enjoy this exciting Side Car twist with 1800 Anejo Tequila blended with Hennessy VS, Cointreau, lime, sugar and honey.

MARTINIS

GIN

Gordon's	18.0
Bombay/Tanqueray	20.0
Tanqueray 10/Hendricks	25.0
<i>Vermouth, olives or a twist</i>	

VODKA

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

The Vesper	20.0
<i>The James Bond original a measure of Ketel one vodka & Tanqueray gin</i>	
<i>With a splash of Noilly Prat, served with a twist of lemon</i>	

French	20.0
<i>Ketel One vodka, Chambord, pineapple juice</i>	

Lychee	20.0
<i>Ketel One vodka, Paraiso lychee liqueur, lychee juice</i>	

Espresso	22.0
<i>Absolut Vanilia vodka, Kahlua, ristretto & sugar</i>	

CHAMPAGNE COCKTAILS

	<i>Sparkling</i>	<i>French</i>
Traditional	17.0	27.0
<i>Brandy, Grand Marnier, sugar cube, Angostura bitters & sparkling wine</i>		

Kir Imperial	17.0	27.0
<i>Chambord liqueur & sparkling wine</i>		

Bellini	17.0	27.0
<i>Peach liqueur & sparkling wine</i>		

French 75	17.0	27.0
<i>Tanqueray gin, lemon juice, sugar & sparkling wine</i>		

LIQUID DESSERTS

Toblerone 19.5

*Frangelico, baileys, Kahlua,
Dark Crème De Cacao, cream & honey*

Vanilla Crème Brulée 19.5

*Let us transport you back to France with these delightful
Creamy flavours of Advocaat, vanilla vodka and Vanilla Galliano.*

Lemon Tart 19.5

*Using Advocaat, Vanilla Galliano, citrus vodka, cream
And lemon juice we are able to create the real thing,
Only in liquid form*

TROPICAL AFFAIRS

Mai Tai 19.5

*The true recipe - Barbados rum, dark rum, Cointreau, almond syrup
and fresh lime juice - an oldie but still a favourite*

Caipiroska 19.5

*Taking on the Brazilian classic the Caipirinha, Kettle One vodka, fresh
lime & sugar muddled then shaken*

Fruit Cup Caipiroska 19.5

*Muddled fresh strawberries and lime, shaken up with
Ketel One vodka, strawberry and mango liqueur, and
Finished off with a dash of passionfruit*

Caipirinha 19.5

*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 19.5

*This is a tropical mix of St Germaine elderflower
Liqueur, Passoa passionfruit liqueur, kettle one
Vodka, apple juice and passionfruit pulp*

CLASSIQUE

Margarita 19.5

*Consisting of José Cuervo tequila, Cointreau and lemon juice
Shaken and served straight up with a salt rim*

Cosmopolitan 19.5

*An infamous sour, setting trends world wide
Ketel One vodka, Cointreau, lemon & lime juice &
Cranberry juice*

Negroni 19.5

*An Italian short, built with Tanqueray gin, Campari & Cinzano
Vermouth, topped of with a twist of orange*

Mojito 19.5

*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*

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

Sparkling wine**Glass Bottle**

<i>Yarra burn Premium Cuvee Brut, VIC</i>	10.0	50.0
<i>Canti Prosecco. Italy</i>	11.0	55.0
<i>Arras Brut Elite Cuvee, TAS</i>		85.0
<i>Yarra burn Vintage, VIC</i>		65.0

Champagne**Glass Bottle**

<i>Möet & Chandon NV, Epernay, France</i>	25.0	125.0
<i>Veuve Clicquot 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

White Wine**Glass Bottle**

<i>Kirrihill Riesling Clare Valley, SA</i>	10.0	40.0
<i>Grant Burge Kraft Sauvignon Blanc, SA</i>	11.0	50.0
<i>Kim Crawford Sauvignon Blanc, NZ</i>	13.5	55.0
<i>Joseph River Estate Chardonnay, WA</i>	13.5	60.0
<i>David Hook Pinot Grigio, VIC</i>	10.0	45.0
<i>Eddystone Point Chardonnay, TAS</i>	12.0	58.0
<i>Canti Pinot Grigio, Italy</i>		45.0
<i>Amberley Secrete Lane Semillon Sauvignon Blanc, WA</i>		50.0
<i>Terra Sancta Pinot Rose Central Otago, NZ</i>		60.0

Red Wine**Glass Bottle**

<i>Kirrihill Tullymore Shiraz Clare Valley, SA</i>	11.0	50.0
<i>Grant Burge "Miamba" Shiraz, SA</i>	12.0	55.0
<i>Eddystone Point Pinot Noir TAS</i>	13.0	60.0
<i>Houghton Cabernet Merlot, WA</i>	10.0	45.0
<i>Kim Crawford Merlot, Marlborough</i>	12.5	55.0
<i>Starve Dog Lane Cabernet Sauvignon, SA</i>	12.5	55.0
<i>Grant Burge "Hillcot" Merlot SA</i>	12.5	55.00
<i>Terra Sancta Estate Pinot Noir Central Otago NZ</i>		68.00

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

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

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
<i>Burleigh Big Head</i>	11.0

Victoria

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

New South Wales

<i>Toohey's New</i>	7.5
<i>Hahn Super Dry</i>	8.5
<i>Murray's Whale Ale</i>	11.0
<i>James Squire 150 Lashes</i>	11.0

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>Kirin (Japan)</i>	11.0
<i>Peroni Nastro (Italy)</i>	11.0

Cider

<i>Murray's Apple Shack Cider</i>	10.0
<i>Somersby Apple Cider</i>	9.0
<i>Somersby Pear Cider</i>	9.0

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>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 Apeach</i>	9.5
<i>Absolut Vanilia</i>	9.5
<i>Absolut Acai</i>	9.5
<i>Absolut Rasberri</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>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>	6.5
<i>Long Black</i>	6.5
<i>Flat White</i>	6.5
<i>Cappuccino</i>	6.5
<i>Latte</i>	6.5
<i>Mocha</i>	6.5
<i>Macchiato</i>	6.5
<i>Affagatto</i>	10.0
<i>Hot Chocolate</i>	6.5

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>Liqueur Coffees</i>	16.5
------------------------	------

SOFT DRINKS

<i>Coca Cola</i>	5.0
<i>Diet Coca Cola</i>	5.0
<i>Fanta</i>	5.0
<i>Lemon Squash</i>	5.0
<i>Ginger Ale</i>	5.0
<i>Bundaberg Ginger Beer</i>	8.0
<i>Soda Water</i>	5.0
<i>Sprite</i>	5.0
<i>Tonic Water</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