



## MORNING TEA

Available Monday to Friday, from 10am to midday

A set selection of petit cakes, savoury pastries and finger sandwiches, with your selection of a Ronnefeldt tea or espresso coffee 40

## HIGH TEA EXPERIENCE

Available Monday to Sunday, from 10am until close

Please note closing times vary throughout the year and will be confirmed at time of booking.

### TRADITIONAL HIGH TEA 55

A set selection of petit cakes and savoury pastries, finger sandwiches, house baked scones and preserve, with your selection of a Ronnefeldt tea or espresso coffee .

### SPARKLING HIGH TEA 60

A set selection of petit cakes and savoury pastries, finger sandwiches, house baked scones and preserve, with your selection of a Ronnefeldt tea or espresso coffee .  
Served with a glass of Australian sparkling wine.

### COCKTAIL HIGH TEA 70

A set selection of petit cakes and savoury pastries, finger sandwiches, house baked scones and preserve, with your selection of a Ronnefeldt tea or espresso coffee .  
Served with your choice of a cocktail.

### CHAMPAGNE HIGH TEA 80

A set selection of petit cakes and savoury pastries, finger sandwiches, house baked scones and preserve, with your selection of a Ronnefeldt tea or espresso coffee .  
Served with a piccolo of French champagne

### CHILDREN'S HIGH TEA 40

Petit pastries, finger sandwiches, scone, jam and cream, choice of hot chocolate, soft drink or juice.

A minimum requirement of one food item per person must be ordered.





## **THE HISTORY OF TEA**

Imported by East India Company, the first samples of tea reached England between 1652 and 1654. By the middle of the 18<sup>th</sup> century, tea had quickly proven popular enough to replace ale as the English national drink.

Prior to the 17<sup>th</sup> century, the English had two main meals – breakfast and dinner.

It was Anna, 7<sup>th</sup> Duchess of Bedford, who first invited her friends to join her for an additional meal of bread and butter sandwiches, small cakes and of course, tea.

Later, made popular by Queen Victoria, Afternoon tea developed into an indulgent cuisine. Wafer-thin crust free sandwiches, typically of cucumber, smoked salmon and cheddar cheese, fancy cakes and regional British savouries and pastries such as Welsh rarebit, Scottish scones and English crumpets were enjoyed

Two distinct forms of tea services evolved: 'low' and 'high' tea.

Low Tea, enjoyed in the low or early part of the afternoon, was served in aristocratic homes and featured gourmet tidbits with emphasis being on the presentation and conversation.

High Tea originated from the working class; not having the means of two main meals each day they combined afternoon tea with the evening meal, serving meats, breads and cakes with hot tea at the end of the day.

The real Tea Connoisseur prefers loose leaf tea simply because it brings out the wonderful variety of nuances and flavours. Tea is very similar to wine; there are an endless number of different types, with the influence upon the final taste resultant from the production method, the harvest time and the shape of the leaf.

Selected teas are grown in optimum climate conditions and where highly advanced cultivation techniques are practiced.

There are only five countries in the world that fulfil these criteria's; India, Sri Lanka, China, Taiwan and Japan.

Today, Gunnery's Barracks preserves a rich tradition of using the highest quality teas from these countries and partnered with Ronnefeldt teas we can offer outstanding quality to all who visit.



## **BLACK TEAS**

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### **ASSAM MOKALBARIE**

An extravagant broken tea with a superbly lively aroma of malt and spices

### **ST JAMES ENGLISH BREAKFAST**

A premium Ceylon tea from the Uva Highlands with a fruity and lively aroma, appealing to many

### **IRISH BREAKFAST**

Similar to English breakfast but with extra Assam tea for a dark colour and strong flavour

### **ORANGE PEKOE**

A well balanced Ceylon tea blended from tea estates of the Dimbula district, highly aromatic

### **EARL GREY**

A delegate blend with the typical citrus aroma of bergamot

### **CEYLON DECAFFEINATED**

A Ceylon tea full of fruity liveliness – without caffeine, mild in acids

### **CLASSIC CHAI**

This exotic, spicy milk tea from India is both mysterious and delicious

### **VANILLA**

Fine pieces of vanilla were added to this delicate tea from India to offer a mature full sweetness

### **RED ROSES**

A blend of the finest China tea with rose petals and the delicate aroma of the rose; flowery, mild and light

### **IRISH WHISKEY CREAM**

The extravagant flavour of Irish whisky with a hint of cocoa blended with an intensely malty Assam Tea.  
Served with hot milk

### **DARJEERLING DELIGHT**

A clear, fresh spring tea with typical Darjeeling bouquet – from the best organic tea gardens

### **SUPERIOR OOLONG**

An exquisite Taiwan tea that is semi-fermented. Only minute quantities of this rarity are harvested every year.  
A fascinating tea with great richness of flavour, and a fruit and nut character full of elegance



## **GREEN TEAS**

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### **WOKU GARDEN**

This organic fragrant tea is carefully handcrafted to accentuate the delicate sweetness of spring

### **FANCY SENCHA**

A subtle flavoured leafed tea with a delicate characteristic

### **JASMINE GOLD**

Sweet Jasmine petals give their special flavour to this elegant fine leaved tea.

### **SUPERIOR GYOKURO**

Harvested only once a year, this unbelievably fine, premium quality tea has a subtle and mildly sweet aroma

### **LEMONS GREEN**

A flavoured blend of green tea with lemongrass & lemon flavour.

A delightful large-leaved Sencha with the aroma of mature, fresh lemons.

### **ROYAL GUNPOWDER**

Refreshing tart leaves rolled into balls. Produces a soft honey or coppery brew, with a herby smooth light taste.

### **HEAVEN AND EARTH**

A delicate blend of tart Sencha, sweet strawberry and hints of kiwi fruit.

## **WHITE TEA**

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### **YIN LONG**

A rare tea produced from the mountain province of Anhui. When harvesting; only the delicate downy shoots are carefully rolled by hand to a small ball and heated in the pan to halt fermentation. A subtle peach flavour with a touch of tartness

## **HERBAL INFUSIONS**

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### **CHAMOMILE**

Chamomile tea has a pleasant and relaxing effect and tastes typically tangy and aromatic

### **PEPPERMINT**

Peppermint tea's natural menthol refreshes and relaxes

