



*A minimum of one menu item per person must be ordered (aged 5+). Prices subject to change.*

### TRADITIONAL HIGH TEA

75

A set selection of sweet and savoury pastries, finger sandwiches, scone with preserve and cream and your selection of a tea or coffee.

***Upgrade your traditional high tea experience with one of the following:***

-	AIX Provence Rose	18
-	Dalwood Sparkling Chardonnay (120ml)	16
-	Bianca Vigna Prosecco (120ml)	16
-	Taittinger Champagne NV (120ml)	25
-	Taittinger Rose NV (120ml)	32
-	Selection of bottled beers	12

### SPARKLING HIGH TEA

85

Traditional high tea served with a glass of Australian sparkling wine and your selection of a tea or coffee.

### BOTTOMLESS HIGH TEA

105

Traditional high tea served with bottomless sparkling wine, peach bellinis and mimosas and a tea or coffee. *(non alc available)*

### CHAMPAGNE HIGH TEA FOR TWO

Traditional high tea for two guests served with ½ a bottle of Vollereaux NV and tea or coffee. 210

**- Upgrade your Champagne High Tea for Two experience with:**

**½ bottle of Taittinger Champagne NV (375mls) to share + 20**

### COCKTAIL HIGH TEA

90

Traditional high tea served with a tea or coffee and your choice of the following:

-	Espresso Martini	Vodka, Kahlua, chilled espresso coffee
-	Aperol Spritz	Aperol, prosecco
-	Pimm's Twist	Pimm's, gin, dry ginger ale and lemonade with mint, cucumber and fruit
-	Bellini	Peach schnapps and pureed peaches topped with sparkling wine
-	Caribbean punch	Lychee liquor, pineapple juice with Malibu and coconut cream
-	Cosmopolitan	Vodka and Cointreau with cranberry juice and fresh lime
-	Margarita	Tequila and Triple Sec with fresh lime juice, served in a salt rimmed glass
-	Mimosa	Sparkling wine, orange juice

### CHILDREN'S HIGH TEA *(served from 5-12 years)*

55

A child-friendly selection of sweet and savoury pastries, finger sandwiches, scone with preserve and cream and your choice of hot chocolate, soft drink or juice

## BLACK TEAS

### ENGLISH BREAKFAST

Carefully chosen selection of top quality, high grown Ceylon teas from Sri Lanka. A full-bodied, rich, dark tea traditionally served with milk.

### IRISH BREAKFAST

A blend of black teas selected from the best quality high grown teas from Sri Lanka and India. Served with or without milk.

### EARL GREY

Luxurious combination of carefully selected tea perfectly supplemented with the flavour of bergamot fruit. A powerful blend; hearty and aromatic. Complimented with milk.

### ORANGE PEKOE

A fancy grade of full tea from Dimbula, Sri Lanka, where teas are grown in ideal conditions of sparkling sun and crystal clear air. Fine scented with a full, bold flavour.

### TARRY LAPSANG

An interesting Chinese tea with the smoky aroma of smouldering, resinous wood. Known in some parts as Russian Caravan. Perfect on its own, or with milk.

### DARJEELING'S GOLD

An exquisite and aromatic Second Flush Darjeeling with a distinct muscatel touch. Can be served with or without milk.

### CEYLON DECAFFEINATED

A Ceylon tea full of fruity liveliness and mild in acids, without caffeine. Can be served with or without milk.

### ROYAL YUNNAN

A gourmet black tea from the world-renowned Chinese region of Yunnan. A rich and malty tea with lingering notes of chocolate and honey. Served with or without milk.

### ASSAM MOKALBARIE

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

### QUEEN OF CHERRY

Beautifully blended teas from India, China and Java fuse with the almond aroma of the wild cherry to create a truly regal liaison.

### VANILLA

Fine pieces of vanilla are added to this delicate tea to offer a subtle sweetness. Recommended served black.

### STRAWBERRY FIELDS

Delicate pieces of strawberry lend this well-balanced blend of Ceylon & India black tea its sparkling sweetness.

## GREEN TEAS

9

### WOKU GARDEN

This organic green tea is carefully handcrafted to accentuate the delicate sweetness of Spring.

### FANCY SENCHA

A premium large-leafed Sencha. Refined tartness and a breath of sweetness.

### FRUITY SENCHA

A subtle flavoured leafed tea with a delicate characteristic of strawberries and rhubarb.

### JASMINE GOLD

A gentle Chinese green tea perfected with delicate jasmine petals for sheer harmony.

### SUPERIOR GYOKURO

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

### GREEN DRAGON

A premium tea with a flowery elegance and luscious fragrance. Delicate leaf buds picked by hand make for a rare, mildly tart, and refreshing tea. No milk should be added.

### MOROCCAN MINT

Gunpowder pellets melded with fresh mint leaves for an uplifting refreshing tea.

## WHITE TEA

9

### 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.

### PAI MU TAN & MELON

A tea renowned for its purity and natural sweetness, it is meticulously crafted with the finest organic white tea leaves. With its light, floral aroma and subtle fruity undertones this tea offers a serene and refreshing drinking experience.

## INFUSIONS

### MASALA CHAI

Special Tea Room blend of cinnamon, cardamom and cloves with black tea. An invigorating beverage refreshing to the mind and body with a strong, pleasing aroma. Served with hot milk.

### VANILLA CHAI

An unusual creation from India. Typical spices such as ginger, cloves, cardamom are blended with Assam leaf tea and perfected with vanilla.

### RED ROSES

A blend of the finest Chinese Yunnan tea with rose petals; a flowery, mild, fragrant black tea.

### IRISH WHISKEY CREAM

A malty Assam blend with a flamboyant fragrance of whisky and a breath of cocoa.

### OOLONG PEACH

An exceptional Oolong from Taiwan with the aroma of fresh peaches.

### DUNG TI 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.

## HERBAL INFUSIONS

### VANILLA ROOIBOS

Sweet and creamy vanilla aroma supports the full-bodied taste of this South African herbal tea.

### CHAMOMILE

One of the most popular herbal beverages in the world; sweetly fragranced and floral to taste.

### RED FRUIT

This caffeine-free blend is medium-light in body. Fresh, fruity and surprisingly invigorating, this blend is sure to brighten your day.

## HERBAL INFUSIONS CONTINUED

9

### PLUM & CINNAMON

Plums melded with elderberries, apple, pineapple and cinnamon.

### MORNING STAR

With a base of peppermint, this tasty herbal tea works as a kick starter to your day with additional blackberry, strawberry and raspberry leaves strewn with rose petals.

### PEPPERMINT

Pure, fresh herbal tea with a cool, refreshing and highly characteristic taste to lift the spirits.

### HERBS & GINGER

Herbs and ginger add depth and brightness to this aromatic, golden tea. Enjoy its flavour and fragrance every day - it's an island of calm in a cup.

## MOCKTAILS & ICED TEA

Cold-brew Iced Peach Tea	7
Cold-Brew Iced Rose Petal Tea	7
Pimm's Twist – Dry ginger & lemonade with mint, cucumber & fruit	12
Caribbean Punch – Lychee syrup, pineapple juice with coconut cream	12
Apple Star Mint – Morning Star Tea, Apple Juice, Fresh mint & elderflower syrup	10
Pretty in Peach – Peach Puree, Elderflower Syrup, Lemon Juice and cold-brew peach tea topped with soda water	10

## WATER

Still / Sparkling Water	500ML	1000ML
	5	10

*A selection of spirits, wine, beer and soft drinks are also available. Please ask your server.*



### **LIGHT TEA MENU**

***Monday to Friday 10AM until 12PM.***

***Not available on weekends or public holidays.***

***Not available for groups of 10 or more guests.***

### **DEVONSHIRE TEA**

40

Two scones with preserve & cream, tea or coffee.

### **SANDWICH PLATE**

40

A plate of sandwiches, tea or coffee.

### **LIGHT TEA**

55

A set selection of sweet & savoury pastries, finger sandwiches, tea or coffee.

*Nut Free - NF, Dairy Free – DF, Gluten Free – GF, Vegan – VEG, Vegetarian - V, Dairy-Free Option - DFO*

*\*All menu items may contain traces of nuts, eggs, dairy & gluten*

*All card transactions incur surcharges: credit cards 1.5%, debit cards 1%, AMEX 1.7% | There is a Public Holiday surcharge of 15%.*