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SPRING HIGH TEA

RACV Royal Pines
Resort



SPRING HIGH TEA EXPERIENCE

\$74 per person

including a glass of Mumm Tasmania Brut Prestige
or a specialty mocktail

SPARKLING & CHAMPAGNE

	G	B
42 Degrees South Cuvée Rose, Coal River Valley, TAS	14	65
Mumm Tasmania Brut Prestige, TAS	16	80
Lark Hill Blanc De Blanc, Canberra District, NSW		70
Clover Hill Vintage Brut, Tamar Valley, TAS		120
Mumm Grand Cordon, Champagne, FRANCE		150

MOCKTAIL

Videre Iced Tea		16
Quandong peach infusion, strawberry & guava tea, lime, lemonade		

FRENCH PRESS COFFEE

Lavazza - premium 100% Arabica beans

COCKTAILS

Australiana	20
Panezski wheat vodka, spiced raspberry & davidson plum infusion, aquafaba, lime, pepper berry	
Blood Orange Paloma	20
Tequila, native finger lime syrup, blood orange, soda	
Gold Coast Fizz	20
White Oat gin, kiwi infusion, lime, prosecco	
Sparkling Tea Punch	20
Panezski krupnik, lemon myrtle & desert lime tea, honey syrup, sparkling wine	

WATER

Santa Vittoria still & sparkling water 500ml	6
Santa Vittoria still & sparkling water 1lt	10

*Our menu is inspired by uniquely local providores and indigenous flavours
for a truly distinctive Australian High Tea experience.*

To Start

Pepper berry and cinnamon myrtle tea sherbet

Savouries

Moreton bay bug fritter on ink bun with lemon aspen mayonnaise

Crushed egg salad, curry leaf on sour dough

Macadamia fetta and roasted mushroom tart

Smoked brook trout and Kenilworth cheddar vol au vent

Bush tomato relish

Scones

Lemonade scone

Queensland blue pumpkin scone

Air dried mango and honeycomb scone

Smoked redgum and fig conserve

Pepe Saya butter

Pure double cream

Sweets

Granny smith apple and macadamia nut bomb

Wattle seed espresso tart

Scorched blood orange, aniseed myrtle pavlova

Finger lime almond craquelin choux bun

Eucalyptus drops and white chocolate macaron



Australian Botanical Tea

	Bush Breakfast	A bold billy breakfast brew. Perfectly blended for the Australian palate, this black tea has a smooth mouthfeel, malty notes & a rich copper colour. DAINTREE, RWANDAN & ASSAM BLACK TEA
	Smoked Redgum	Black tea leaves from the Daintree rainforest are smoked over crackling redgum wood to create a rich, velvety tea with a smouldering aroma. SOMED DAINTREE BLACK TEA
	Alpine Sencha	Classic green tea from the pristine Victorian Alpine region. With a smooth mouthfeel, light grassy aroma & slightly sweet afternotes. ALPINE SENCHA GREEN TEA
	Mountain Mint	Native peppermint gum leaves combine with classic peppermint for a fresh & uplifting flavour, made more fragrant from the eucalyptus & menthol essential oils within the leaves. PEPPERMINT GUM & MINT LEAVES
	Native Lemongrass & Ginger	Expect luscious citrus notes from native-grown lemongrass paired with a little bite & spice from warming ginger. NATIVE LEMONGRASS & GINGER
	Desert Lime & Lemon	A light, refreshing infusion of Australian sencha green tea, with bold citrus aromatics from lemon-scented gum leaves, crushed lemon myrtle & zesty lime. ALPINE SENCHA, LEMON MYRTLE, LEMON SCENTED GUM, DRIED DESSERT LIME
	Spiced Wattleseed	Roasted wattleseed combines with rich Daintree black tea, warming pepperberry leaf & sweet aniseed myrtle to create an exquisite Australian chia. DAINTREE BLACK TEA, WATTLESEED, MOUNTAIN PEPPERBERRY LEAF, ANISEED MYRTLE, & VANILLA BEAN FLAVOUR
	Davidson's Plum & Rosella	Fragrant strawberry gum is lifted by sweet plum, tart rosella fruit & gullbarn leaf. This fruity infusion of Australian berries & leaves create a juicy brew. STRAWBERRY GUM, BLACKBERRY LEAF, ROSELLA, LIQUORICE ROOT, DAVIDSON'S PLUM PIECES, GULBARN & DAVIDSON'S PLUM FLAVOUR
	Organic Earl Grey	Exquisite Ceylon black loose-leaf tea with the essential oil of bergamot, with its clean and refreshing taste. The malty and slight nuttiness of the Ceylon provides the tea with a full-bodied flavour. ORGANIC CEYLON AND BERGAMOT OIL
	Organic Chamomile	Classic chamomile blossoms produce a soothing, golden brew upon infusion and sport an earthy flavour and light apple afternotes. NATURALLY-DRIED ORGANIC CHAMOMILE BLOSSOMS