

SPRING HIGH TEA



SPRING HIGH TEA EXPERIENCE

\$74 per person including a glass of Mumm Tasmania Brut Prestige or a specialty mocktail

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SPARKLING & CHAMPAGNE

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

MOCKTAIL

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

FRENCH PRESS COFFEE

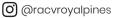
Lavazza - premium 100% Arabica beans

COCKTAILS

Australiana Panezski wheat vodka, spiced raspberry & davidson plum infusion, aquafaba, lime, pepper berry	20
Blood Orange Paloma Tequila, native finger lime syrup, blood orange, soda	20
Gold Coast Fizz White Oat gin, kiwi infusion, lime, prosecco	20
Sparkling Tea Punch Panezski krupnik, lemon myrtle & desert lime tea, honey syrup, sparkling wine	20
WATER	
Santa Vittoria still & sparkling water 500ml	6

10





Santa Vittoria still & sparkling water 1Lt

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

T· ·· C The tea centre

Est: 1993

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