



THE  
**TEA ROOM**  
QUEEN VICTORIA BLDG.

## The History of Tea

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

Prior to the 17th 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 afternoon 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 of wafer-thin crust less 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.

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 titbits with emphasis being on the presentation and conversation. The working class originated high tea. 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 Tea Room preserves a rich tradition using the highest quality single estate loose leaf teas and tisanes sourced from the finest growing regions of the world - China, India, Japan, Sri-Lanka, Taiwan and Africa. Unlike most loose leaf teas which are blends from many estates, our single estate teas guarantee the purest expression of flavour, place and quality

The Tea Room offers High tea in luxurious surroundings that celebrate the cultural significance of the historic Queen Victoria Building Ballroom.



THE  
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**Monday to Friday**  
**10am -12pm**

**Morning Tea**

A set selection of finger sandwiches, petit fours, tea or coffee

40

Tea Selection included. Tea for Connoisseurs additional \$2

*Please note our morning tea menu is not available on weekends, public holidays and school holidays.*

**Monday to Sunday**  
**10am until close**

**Traditional High Tea**

55

A set selection of finger sandwiches, petit fours, sweet and savoury pastries, scone with preserve and clotted cream, tea or coffee

Tea Selection included. Tea for Connoisseurs additional \$2

**Sparkling High Tea**

60

A set selection of finger sandwiches, petit fours, sweet and savoury pastries, scones with preserve and clotted cream, tea or coffee and a glass of Australian sparkling wine

Tea Selection included. Tea for Connoisseurs additional \$2

**Cocktail High Tea**

70

A set selection of finger sandwiches, petit fours, sweet and savoury pastries, scone with preserve and clotted cream, tea or coffee and served with a cocktail

Tea Selection included. Tea for Connoisseurs additional \$2

**Champagne High Tea**

80

A set selection of finger sandwiches, petit fours, sweet and savoury pastries, scone with preserve and clotted cream, tea or coffee and a piccolo of French champagne

Tea Selection included. Tea for Connoisseurs additional \$2

**Gluten Free High Tea**

A set selection of finger sandwiches, petit fours, sweet and savoury pastries made with Gluten free flour and almond meal, tea or coffee

**Children's High Tea**

40

A child friendly selection of finger sandwiches, sweets, savoury item, scone

with strawberry and raspberry jam and clotted cream, choice of tea, hot chocolate, juice or soft drink

*Nut free, Vegan and Dairy Free High Tea need to pre - ordered 24 hours prior to arriving.  
Please note nut and wheat products are used on the premises.*

*A minimum of one menu item per person must be ordered.  
A surcharge applies on all public holidays & special event days.*

## TEA SELECTION

7

### ENGLISH BREAKFAST

Carefully chosen selection of best quality high grown Ceylon teas from the better known districts in Sri Lanka. Full bodied rich dark tea, traditionally served with milk.

### IRISH BREAKFAST

Special Tea Room blend of black teas selected from the best quality high grown teas from the better known districts in Sri Lanka and Assam. Serve with or without milk.

### EARL GREY

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

### ASSAM BARI

Single estate black tea ideal for those who like their tea as strong as coffee. Serve with or without milk and other additions such as honey.

### 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. It gets its name from the luscious orange colour of the brew.

### CHAI

Special Tea Room blend of exotic spices - 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 releases the aromats.

### TARRY LAPSANG

An interesting China tea with the smoky aroma of smoldering, resinous wood. Perfect on its own or with milk.

### VANILLA

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

### CEYLON DECAFFEINATED

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

### RED ROSES

A blend of the finest China tea with rose petals - flowery and mild. A fragrant black tea.

## TEA SELECTION

7

### WILD CHERRY

An extravagantly blended India tea with the full aroma of sun-ripened Japanese wild cherries.  
A dash of milk will add a richness to the tea.

### NILGIRI MOUNTAINS

A mild, aromatic tea from the Nilgiri Blue Mountains, with the flavor of lemons and low in tannins.  
A light crystal clear brew best drunk without milk.

### DARJEELING'S DELIGHT

A clear, fresh spring tea with a typical Darjeeling bouquet - from the best Organic tea gardens.  
Can be served with or without milk.

### FANCY SENCHA

An excellent example of delicately leafed China Sencha. Light green in the cup and slightly tart.

### WOKOU GARDEN

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

### DARJEELING GREEN LEAF

An elegant highland Indian green tea with a distinctive delicate flowery aroma.

### JASMINE GOLD

Sweet jasmine petals give their special flavor to this elegant fine leaved tea.

### 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. As with all green teas, no milk should be added.

### HEAVEN & EARTH

A delicate blend of tart Sencha, sweet strawberry and hints of kiwi fruit. An interesting Japanese style green tea.

## HERBAL INFUSIONS

### PEPPERMINT

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

### PURE CHAMOMILE

One of the most popular herbal beverages in the world. Fragrance is sweet, taste is floral.

## TEA FOR CONNOISSEURS

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### CLASSIC ENGLISH TEA

It is blends like this that have given English teas their reputation: strong and aromatic, top quality teas from Assam, Ceylon and Kenya that can be enjoyed with milk and sugar.

### SPLENDID EARL GREY

A fragrantly gentle Darjeeling with fine China and Assam teas with the purest essential oils of bergamot Complimented with milk.

### SUPERIOR OOLONG

One of the most exquisite semi-fermented teas from Formosa. Only minute quantities of this rarity are harvested every year. A fascinating tea with great richness of flavor, and a fruit and nut character full of elegance.

### YIN LONG

A rarity from the mountains in the 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 flavor with a touch of tartness. Our only white tip tea on the menu and served without milk.

### JASMINE PEARLS

The leaves of this rare specialty from China's Fujian region are plucked by hand and hand rolled into small balls. Flavored with fresh picked jasmine flowers, lending its unusual and delicate flowery aroma.

### SUPERIOR GYOKURO

A beautifully fine green tea with a subtle and mildly sweet aroma, harvest only once each Spring.

### ROYAL GUNPOWDER

Refreshingly tart green tea leaves rolled into balls that expand once brewed. It is higher in caffeine than other greens, and is commonly used by athletes to improve endurance.

### 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.