

HIGH TEA BOHO



SUNDAYS
3PM TO 5PM

HIGH TEA



TEA SELECTION

English Breakfast

A full-bodied Indian black breakfast tea that possesses a strong infusion yet is delightfully smooth to drink.

Scottish Breakfast

A hearty breakfast blend consisting of exotic African spices and Ceylonbroken orange pekoe. One of our favourite strong blends.

Earl Grey with Blue Flower

An Indian black tea blended with the blue flower and scented with the unmistakable citrus of Italian bergamot. The blue flower creates a twist on the traditional Earl Grey blend, by catching the eye with it's blue hues.

Australian Daintree

This tea is devilishly desirable for a medium strength afternoon blend. The growing conditions surrounding the Daintree Forest makes this blend naturally low in caffeine and tannins.

Oolong

From Taiwan, this semi-fermented tea is medium strength with an alluring, slightly smoky flavour. It's gentle on the palate and perfect to be enjoyed throughout the day.

Not recommended with milk.

HIGH TEA

Jasmine Downey Pearls

This relaxing white tea is born from the high mountainous regions of China. The delicately hand rolled small balls are infused with jasmine blossom making it light and smooth on the palate. This tea also has 200 times more antioxidants than green tea, therefore it is extremely healthy.

Not recommended with milk.

Quince Sencha (flavoured green tea)

The Chinese sencha tea is a large leafed tea infused with the fruit of quince and the blue flower. A very smooth swallow for the virgin green tea drinker.

Not recommended with milk.

Hibiscus Serendipity

This drink does not contain tea, but its unique blend of dried elderberries, black currants, hibiscus, rosehip and apple make it just as refreshing and sweet as a light mid-summers tea.

Not recommended with milk.

The Legendary Origins of High Tea

Tea first became established in Britain because of the influence of a foreign princess, Catherine of Braganza, the queen of Charles II. A lover of tea since her childhood in Portugal, she brought tea-drinking to the English royal court, and set a trend for the beverage among the aristocracy of England in the seventeenth century. And while Catherine was attributed to introducing tea to the English population it was another who created the ritual known as high tea. According to legend, one of Queen Victoria's ladies-in-waiting, Anna Maria Stanhope, known as the Duchess of Bedford, is credited as the creator of High Tea. Because the noon meal had become skimpier, the Duchess suffered from "a sinking feeling" in the afternoon. At first the Duchess had her servants sneak her a pot of tea and a few breadstuffs. Adopting the European tea service format, she invited friends to join her for an additional afternoon meal in her boudoir at Belvoir Castle. The menu centered around small cakes, bread and butter sandwiches, assorted sweets, and, of course, tea.....

HIGH TEA

Afternoon Tea Sandwiches

Open Smoked Chicken,
Tarragon Aioli and Rocket Sandwich

Smoked Salmon, Crème Fraiche,
Watercress & Dill on Wholemeal bread

Cucumber Sandwiches

Scones & Conserve

Gruyere with Mustard & Plain Scones
served with Whipped Butter, Strawberry Conserve
& Chantilly Cream

Petit Fours

Homemade Shortbread,
hand rolled Chocolate Truffles,
miniature Vanilla Cupcakes with Royal Icing
& Classic Lemon Tartlets

\$30.00 Per Person (Minimum 2 People)
including your choice of tea

Extra Indulgences

Summer tea - jug of Pimms #1, extra \$26.00

Royal tea - bottle of Janz, extra \$37.00

Divini-tea bottle of Moet & Chandon extra \$89.00