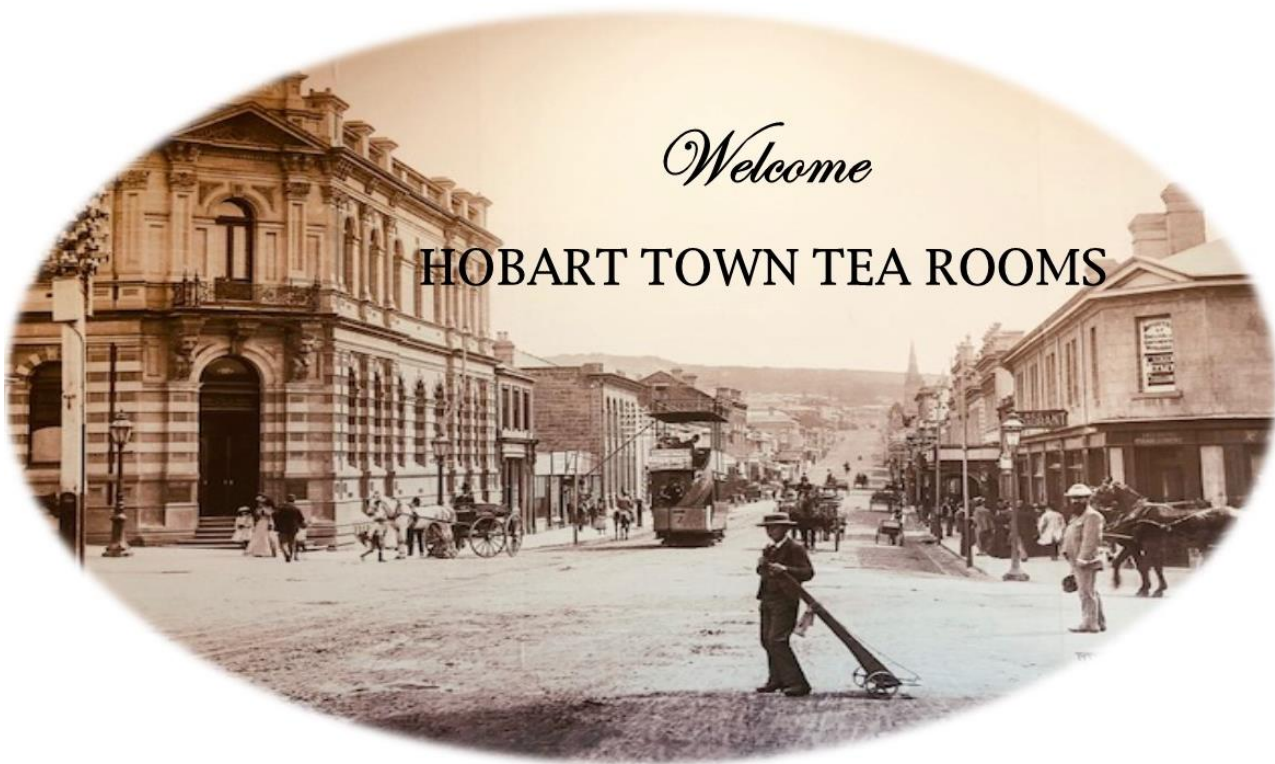


THE MENU

Please order and pay at counter: Thank you
'enjoy the experience'

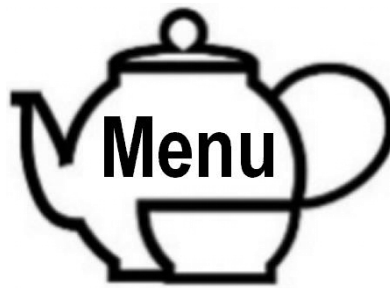


Large photo on wall: Elizabeth St Mall Hobart-circa 1899-1900

Opening Hours

Wednesday-Sunday 11am-4pm

Closed: Mon-Tues



Please order and pay at counter - Thank you

Welcome to Hobart Town Tea Rooms: We hope you enjoy *the experience* of our contemporary tearooms and the ambience of Hobart Town yesteryear.

Relax with a pot of tea, hot scones made on the premises daily or a slice of cake.

We are passionate about our teas sourced from around the world, our own blend of Happy Belly Herbals, fine bona china tea wares and the history of Hobart Town.

Please take time to browse through our menu and tea selections including the story of our tea journey in the Tea Menu.



Lili & Ron Christie

We choose to use Tasmanian produce. Where produce is not available or out of season we source from the Mainland.



illustration shows high tea for 4



HIGH TEA FOR 2

\$25.00 per person

High Tea for 3 available – add \$25.00
GF High Tea available extra \$4.00 per person

Here is what you do

1. Choose a pot of tea per person from the Tea Menu on your table or Plunger coffee
2. Choose your piece of cake per person from any of our fridges
3. Please go to counter tell staff your tea and cake selection with payment

Your High Tea for 2 persons includes

4 Cucumber Circles

2 Club Chicken Sandwiches

2 Club Champagne Ham Sandwiches

4 Scone halves with Tas raspberry jam & fresh cream

2 Roses Chocolates

2 Shortbreads

2 Chocolate Brownies

1 piece of cake each person – please select from any fridge and tell staff at counter with payment

1 Pot of Tea or Coffee per person. Choose any tea from the menu and tell staff at counter

Additional pot of hot water provided free

Sharing: additional plate, cutlery, fine bone China tea set \$5.00 per person

HIGH TEA FOR 1

\$29.00 per person

GF High Tea available extra \$4.00 per person

Please order and pay at counter-Thank you



Your High Tea for 1 person includes

2 Cucumber Circles

2 Club Chicken Sandwich

2 Club Champagne Ham Sandwich

2 Scone halves with Tas raspberry jam & fresh cream

1 Cake slice: Please choose your cake from any fridge display

1 Roses Chocolate

1 Shortbread

1 Chocolate Brownie

1 Pots of Tea: Choose from the Tea Menu

Plunger coffee available

Extra pot of hot water provided free

Sharing: additional plate, cutlery, fine bone China tea set \$5.00 per person

LIGHT MEALS

Please order and pay at counter - Thank you

To cover our sanitising cost at this COVID-19 time any
extra plate & cutlery \$3 per set &
extra fine bone cup & saucer \$3 per set

Original Fluffy Scones

9.50

Original Hobart Town recipe light & fluffy baked on the premises daily served with fresh cream & delicious homemade Tasmania raspberry jam. 2 scones / per serve



"I simply adore scones from
Hobart Town Tea Rooms"

*One scone includes jam & cream \$5.00

Her Majesty's Traditional Cucumber Circles

10.00

3 cucumber circles with our blend of crème cheese and dill plus a gentle sprinkling of cracked black pepper 'yes mame '



The Royal Roll-Ups

10.00

3 asparagus spears rolled in our blend of light cream cheese and dill



Governor of the Bahamas Duke of
Windsor Holding Asparagus Picked by
Bahamian Laborers During WWII



CLASSIC CLUBS – COLD DISH

Cold Selection of 4 large fingers served 3 high on white & wholemeal combo

GF \$3.00 extra

Wholemeal \$2 extra



Club Chicken:

Chicken, tomato, cheddar, on 4 leaf & our own blend of mild sweet chili mayo

17.00

Club Ham:

Champagne Leg Ham, 4 leaf lettuce, tasty cheddar & mild Tas chutney

17.00

Club Beef:

Corned Beef (a bit NewYorkie) with tasty combo cheese & sweet Tas mustard pickle

17.00

Club Salad (VEG):

With 4 leaf, cheddar, tomato, cucumber & light tangy mayo

17.00

Hobart Town Bone Broth Soup

Our Signature Soup

Stella's Pure Bone Broth the healthiest soup on the planet, prepared and slow cooked for 8 hours. When times were tough grandmother "Stella" would ask the butcher for a "bag of bones" and brew them with vegies for 8-10 hrs. We use the same recipe with a few more nutritional goodies and top it with Fat Noodles & Cheese Floater. Better than Botox

17.00



Due to COVID requirements our sanitizing costs on all crockery, cutlery, hand sanitizer on tables has increased.

Extras: Plate & cutlery \$3 per set. Fine bone cup & saucer \$3 per set

HOBART TOWN HOT FINGERS

Please order and pay at counter - Thank you

6 open top toasted fingers served with small 4 leaf salad and tangy dressing. (GF \$3.00 extra)

Chicken: 17.00

Topped with cheese combo, pineapple & our blend of mild sweet chili mayo

Chicken & Asparagus: 18.00

Topped with cheese combo on a Tas sweet mustard pickle base

Premium Champagne Ham: 17.00

With tasty combo cheese on a mild tomato relish

Traditional Ham Cheese & Pineapple: 17.00

Champagne Leg Ham, 4 leaf lettuce, tasty cheddar & mild Tas chutney

Welsh Rarebit (VEG): 17.00

Convict favourite dating back to 1747 also known as (*Buck Rabbit or Blushing Bunny*). Combo of tasty cheeses, Worcestershire, selected spices & splash of Cascade stout. (No meat - No rabbit)



HOT DISHES

Quiche Cheese Spinach & Asparagus Pie (VEG): 17.00

Cheese, egg, spinach & asparagus in a shortbread crust served with leaf salad & mild Tas relish



Quiche Lorraine Pie: 17.00

Egg, champagne ham, tomato topped with tasty cheese in a shortbread crust served with leaf salad & mild Tas relish



Due to COVID requirements our sanitizing costs on all crockery, cutlery, hand sanitizer on tables has increased.
Extras: Plate & cutlery \$3 per set. Fine bone cup & saucer \$3 per set

REFRESHMENTS

Please order and pay at counter - Thank you

Soft Drinks: Lemonade, Lime, Raspberry, Coca Cola 6.00

Lemon Barley 6.50

Orange Juice 6.00

Sparkling Mineral Water 6.00

Spiders 7.00

“the original ice cream floater”

Lime, Raspberry or Cola



Coffee 6.00

We love a coffee (occasionally) and have a great respect for coffee baristas – sadly none of us are.



Hot Chocolate 6.50

Sundae Sensation 8.00

“An Island Berries Burst” with a combination of flavoursome Tasmanian berry coulis served with ice cream, topped with fresh cream, chocolate fudge & wafer



Photos for illustration purposes - produce may change due to season and availability

Due to COVID requirements our sanitizing costs on all crockery, cutlery, hand sanitizer on tables has increased.

Extras: Plate & cutlery \$3 per set. Fine bone cup & saucer \$3 per set

Old Fashioned Tradition continues in the Royal Household

'It is traditional that loose leaf tea is brewed in a teapot for the Queen' said Grant Harrold a former butler of the Royal Household. She enjoys her Assam and Earl Grey poured into a fine bone china teacup. The 18th century tradition of pouring the tea first then adding milk was a way for the wealthy upper class to show off their fine bone china. In early days most tea cups would crack with hot tea poured first.

Quality of the tea cup improved with the introduction of fine bone china. Former Royal Chef Darren McGrady states Her Majesty's favourite afternoon teas are Earl Grey or Darjeeling. Teabags? Never to be seen at the Palace.

The Origin of High Tea

High Tea in the royal household is usually taken between 4pm-5pm with sandwiches, scones and Her Majesty's favourite Dundee Cake (Scottish fruit cake). The Queen has dinner around 7-30pm.

What is the origin of High Tea? Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess was one of Queen Victoria's Ladies of the Bedchamber and a lifelong friend. Anna, who was too hungry to wait for dinner – which, in 19th century, used to be served as late as 9:30pm in the summertime. She requested a little bit of bread with butter, biscuits and cakes, to enjoy with a customary cup of Darjeeling tea. She invited her friends to the dressing room, and when Queen Victoria learnt of this activity, she instantly loved the idea. Victoria herself enjoyed having light cake with buttercream and fresh raspberries – later known as Victoria Sponge Cake – to accompany her precious spot of tea. The tradition of Afternoon Tea was born.



"I simply adore scones from
Hobart Town Tea Rooms"



Hobart Town

1804



Print 1819

The first European settlement in the Hobart area began in 1803 as a penal colony at Risdon Cove on the eastern shores of the Derwent River. Rear-Admiral John Bowen arrived on 12 September with 49 settlers, 21 male and 3 female convicts, members of the New South Wales Corps and free settlers and their families.

In 1804, Lt-Governor David Collins arrived and moved the main southern settlement from Risdon Cove to Sullivan's Cove where Hobart stands this day. It was an excellent site, with a good port, fresh water, and the shelter of kunanyi/Mount Wellington.

A wharf at Hunter Island, now Hunter St was built by the fourth day to facilitate the unloading of supplies from ships. A crude storehouse was also established on the island, which could be accessed via a low sandbar at high tide. The long spit could only be traversed at low tide, making it easier for sentries to guard the storehouse from would-be thieves. The warehouses still stand this day preserved as hotels and cafes. Hunter Island is located in the vicinity of Mac 1 Hotel.