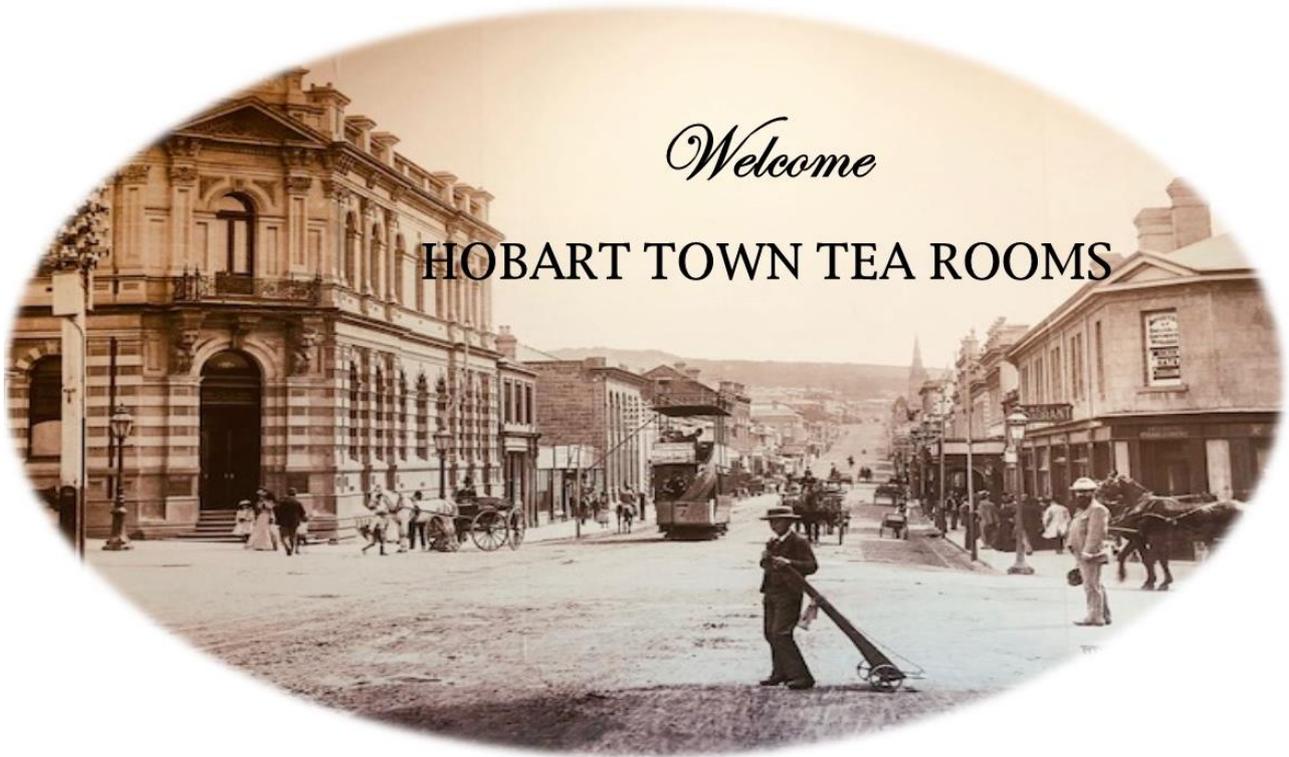


THE MENU

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

HIGH TEA FOR 1

\$25.00pp

GF High Tea available extra \$4.00 per person

Please order and pay at counter-Thank you



Your High Tea for 1 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 Pot of Tea: Choose from the Tea Menu

Plunger coffee available

Extra pot of hot water provided free

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

HIGH TEA FOR 2

\$20.00pp

High Tea for 3 available – add \$20.00

GF High Tea available extra \$4.00 per person

Please order and pay at counter-Thank you



Your High Tea for 2 includes

4 Cucumber Circles

2 Club Chicken Sandwich

2 Club Champagne Ham Sandwich

4 Scone halves with Tas raspberry jam & fresh cream

2 Cake slices: Please choose your cakes from any fridge display

2 Roses Chocolates

2 Shortbreads

2 Chocolate Brownies

2 Pots of Tea: Choose from the Tea Menu

Plunger coffee available

Extra pot of hot water provided free

LIGHT MEALS

Please order and pay at counter - Thank you

Our Signature Soup:

14.00

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.



HOBART TOWN HOT FINGERS

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

Chicken:

16.00

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

Chicken & Asparagus:

16.50

Topped with cheese combo on a Tas sweet mustard pickle base

Premium Champagne Ham:

16.00

With tasty combo cheese on a mild tomato relish

Welsh Rarebit (VEG):

15.00

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)



Her Majesty's Traditional Cucumber Circles

8.00

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

9.00

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)



Club Beef:

15.00

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

Club Chicken:

15.00

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

Club Ham:

15.00

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

Club Salad (VEG):

14.00

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

HOT DISHES

Quiche Cheese & Asparagus Pie (VEG):

16.00

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



Quiche Lorraine Pie:

16.00

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



9.50

Gran's Original Fluffy Scones

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



*One scone includes jam, cream/butter **\$5.00**

Additional plate & cutlery \$3.00 per person
Additional fine bone cup & saucer \$3.00 per person

REFRESHMENTS

Soft Drinks: Lemonade, Lime, Raspberry, Coca Cola 5.00

Lemon Barley 5.50

Orange Juice 5.00

Sparkling Mineral Water 5.00

Spiders 6.50

“the original ice cream floater”

Lime, Raspberry or Cola



Coffee 5.00

We love a coffee (occasionally) and have a great respect for coffee baristas - sadly none of us are. We provide an award-winning Tasmanian Oomph blend in a plunger

Hot Chocolate 5.00

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

Please order and pay at counter - Thank you

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 HobartTown Tearooms".



HIGH TEA VOUCHER

The Perfect Gift Idea

Authorized by:
Issued: /12/2019
Voucher No.

*A Mini-Me High Tea
Experience awaits you*

Please present this voucher at
Hobart Town Tea Rooms 147 Macquarie St. Hobart
For 1 "Mini Me High Tea"
available **Wed-Sun 10am - 4pm**
Ph: 0491 356 255
Web: httco.com.au

Conditions:

- This voucher cannot be redeemed for cash or goods
- No change given on unused portion / not replaceable
- Please present this voucher at Hobart Town Tea Rooms
- Valid for 36 months from date on this voucher

Hobart Town

1804

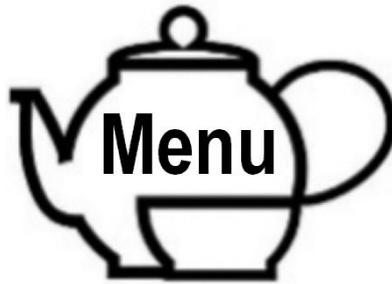


Print 1819

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.



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.