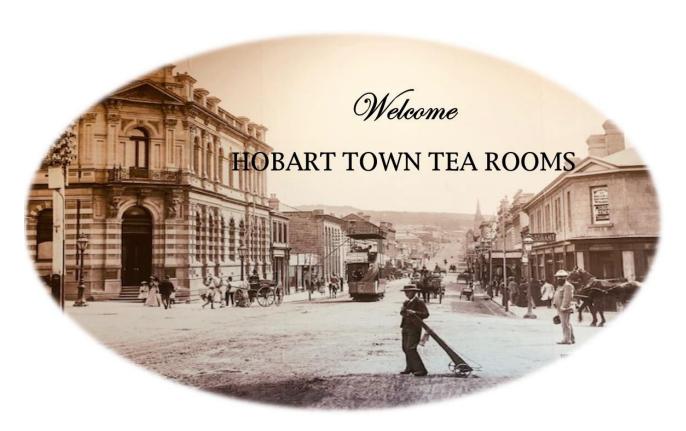
THE MENU

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 2

\$30.00 per person

High Tea for One available GF High Tea available extra \$5.00 per person

Here is what you do

- 1. Choose your pot of tea (per person) from the Tea Menu on your table or Plunger coffee
 - 2. Choose your piece of cake (per person) from both of our fridges
 - 3. Place your tea and cake selection at the Counter with payment- leave the rest to us

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

LIGHT MEALS

Please order and pay at counter - Thank you

Sharing? Extra plate & cutlery \$3 Extra fine bone cup & saucer \$3

Our Signature Fine Bone Broth

\$18.00

Stella's Pure Bone Broth the healthiest soup on the planet, prepared and slow cooked for 8 hours. When times were tough grandma "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: 18.00

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: 18.00

With tasty combo cheese on a mild tomato relish

Traditional Ham Cheese & Pineapple: 18.00

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

Welsh Rarebit (VEG): 18.00

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

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



12.00

10.00

The Royal Roll-Ups

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
Club Ham: Champagne Leg Ham, 4 leaf lettuce, tasty cheddar & mild Tas chutney
Club Beef: Corned Beef (a bit NewYorkie) with tasty combo cheese & sweet Tas mustard pickle
Club Salad (VEG): With 4 leaf, cheddar, tomato, cucumber & light tangy mayo
16.00

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

Gran's Original Fluffy Scones

\$10.00

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



*One scone includes jam & cream \$6.00

Our QUEEN MARY 'Tea & Cake Special'

\$12.00

Hail our Queen Mary of Hobart. Choose any slice of cake and a pot of Hobart Town English Breakfast*



(applies only HT English Breakfast Tea)

REFRESHMENTS

Please order and pay at counter - Thank you

Soft Drinks: Lemonade, Lime, Raspberry, Coca Cola 375 ml	6.00
Lemon Barley – 375 ml	6.50
Orange Juice – 375 ml	6.00
Sparkling Mineral Water 375ml	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 – We Use Cadburys Drinking Chocolate – served with 2 freckles 6.50 Mug

SUPER SPECIAL – Pick up only \$85.00

High Tea @ Home for 4

- 1 Whole Queen Victoria Sponge (raspberries not included)
- 1 x 50g Packet Hobart Town English Breakfast Tea (loose leaf)
- 4 Club Chicken Ribbons
- 4 Club Champagne Ham Ribbons
- 4 Large Cucumber Circles with our blend of crème cheese and dill
- 4 Fresh baked Scones with Tas raspberry jam and cream
- 4 Hobart Town Shortbread
- 4 Large Florentines
- 4 Chocolates



phone - pay - pickup: 0491 356 255

Conditions apply: Pick up only Wed-Sun 11-00am 147 Macquarie St. Hobart.

Set menu (GF not available). Bookings & Full Payment by phone only

Photos: All photos for illustration purpose

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"



HIGH TEA VOUCHER

The Perfect Gift Idea





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.