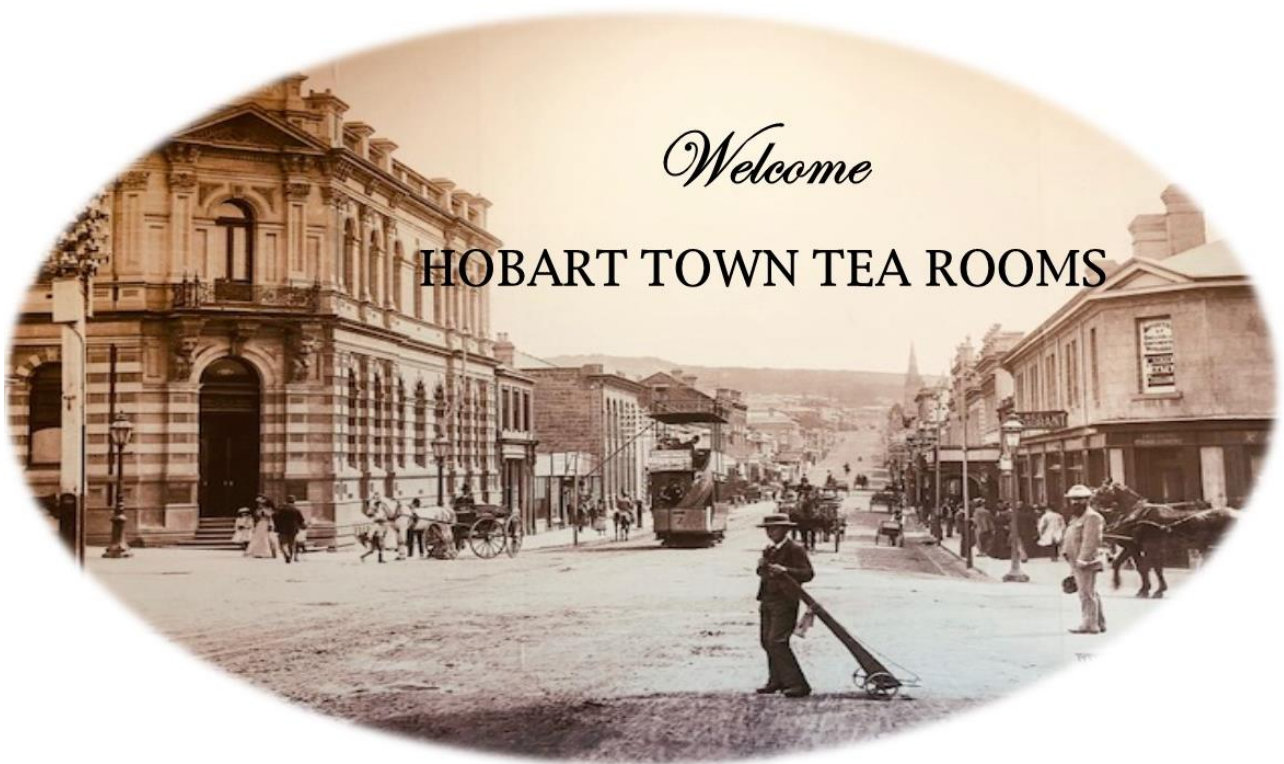


THE MENU

Please order and pay at counter - Thankyou



Elizabeth St Mall Hobart-circa 1899-1900

Opening Hours:

Wednesday-Sunday 10am – 4pm

Closed: Mon-Tues

Hobart Town

1804

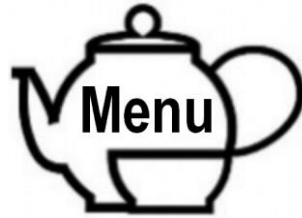


Print 1819

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

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 herbals, fine bona china tea wares and the history of Hobart Town.

Please take time to browse through our light menu and tea selections including the story of our tea journey on page 12.



Lili & Ron Christie

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

Light Meals & Refreshments

We have a small open Tearoom kitchen serving fresh produce. We endeavour to have all meals to table within 15-20 mins

Soup of the Day: Served with toast & butter – Seasonal see today’s board 9.50

HOBART TOWN HOT FINGERS

6 open top toasted fingers served with 4 leaf salad and tangy dressing (GF-\$1.00 extra)



Free-range Chicken topped with Tas cheese combo, pineapple & our blend of mild sweet chili mayo 11.00

Premium Tasmanian Champagne Ham, Tas tasty combo cheese on a mild tomato relish 11.00

Free-range Chicken & Asparagus Spears topped with Tas cheese combo on a Tasmanian sweet mustard pickle base 11.00

Welsh Rarebit Convict favourite dating back to 1747 also known as (*Buck Rabbit or Blushing Bunny*). 10.00
Combo of tasty cheeses, Worcestershire, selected spices & splash of Cascade stout. **No meat**

HOT DISHES

Frittata combo of truss tomato, baby spinach leaf, red capsicum, premium ham, Tas potato in a thin streaky bacon wrap topped with tasty cheese, served with leaf salad & Tasmanian relish 10.50

Vegetable only Frittata available (No meat) 10.00



Quiche Lorraine pie includes egg, ham, tomato & topped with cheese in thin shortbread crust served with leaf salad & mild Tasmanian relish 9.50

Quiche Cheese & Asparagus pie includes Tasmanian cheese, egg & asparagus in a thin shortbread crust served with leaf salad & mild Tasmanian relish (no meat) 9.50



Ham and Zucchini Slice: A tasty combination of Tasmanian zucchini & vegetables, shredded ham, spices, parmesan topped with melted cheese combo and sweet paprika, served with 4 leaf salad 10.00



Club Sandwiches

Cold Selection of 4 large fingers served 3 high on white & wholemeal combo (GF \$1-00 extra)



Free range Chicken Club: tomato, Tas cheddar, on 4 leaf & mild sweet chili mayo	10.50
Champagne Leg Ham 4 leaf lettuce, Tasmanian tasty cheddar & mild Tasmanian chutney	9.50
Corned Beef (<i>bit NY</i>) with tasty Tas cheese & sweet mustard pickle on a bed of 4 leaf	9.50
Salad only with 4 leaf, cheddar, tomato, cucumber, & light tangy mayo	9.00

Her Majesty's Traditional Cucumber Circles

5.50

with our blend of light crème cheese dill and gentle sprinkling of cracked black pepper – ‘yes mame’



Ma's Original Scones

Original Hobart Town recipe light & fluffy baked on the premises daily served with cream, Tasmanian strawberry, raspberry or mixed berry jam. 2 fluffy scones / per serve	7.50
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or mix with a Date Scone

MINI ME HIGH TEA –available daily

'a treat for me'

\$19.50

or share with a friend: extra crockery \$3.50



Includes

2 Cucumber Circles

2 Scone halves with raspberry jam and cream

2 Club Sandwich choice of Chicken, Ham, Corned Beef

1 Cake: Choice of Belgium Chocolate, Lemon Cheese or Queen Victoria Sponge

2 Chocolates

1 Pot of English Breakfast, Earl Grey or Herbal tea of your choice

(extra hot water included)

Green Tea, Special-tea, & Oolong Tea \$1.00 extra

Ancient Pu'er Green Tea \$2.00 extra

All photos for illustration purpose

'Life is Sweet'

Sundae Sensation

"Island Berries Burst" a combination of flavoursome Tasmanian berries in a coulis served with ice cream, cream, topped with chocolate fudge & wafer 8.00



Dark Chocolate Pudding

Served with Tasmanian vanilla bean ice cream & cream 8.50



Sticky Date Pudding

Sticky and delicious as it was in 1804 served with vanilla bean ice cream and cream 8.50



Cakes

From our 'Bakers of Hobart Town'
Please see attached list with our daily selections



(All photos for illustration purpose only)

Refreshments

All drinks served in glass
Complimentary water on main table

Sparkling Mineral Drinks - Hartz 350ml

- | | |
|---|------|
| The Good Apple a pure organic Tasmanian sparkling apple drink sourced from the Huon Valley | 4.50 |
| The Good Raspberry sparkling raspberry with fruit sourced from Westerway. | 4.50 |
| Mineral Water sourced from Maydena | 3.50 |

The Original Lemon Barley 375ml

Bickford's Lemon Barley: so refreshing

3.50

Orange Juice - Hartz 375ml

Organic orange juice-fruit sourced from Westerway

4.50

Hartz Range 375ml

- | | |
|-----------|------|
| Lemonade | 4.50 |
| Lime | 4.50 |
| Raspberry | 4.50 |

Spiders 375ml glass

"the original ice cream float"

Lime or Raspberry



5.50

Coffee:

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

We can provide a quality organic ground **Tasmanian 'Clique' Coffee** in a Plunger/Bodum. Pot for one 4.00



Hobart Town Cake Selection

All cakes baked in Hobart. We use fresh Tasmanian cream. Please check fridge displays for availability, price or ask our staff

**Pistachio White Chocolate
& Passionfruit (GF)**



Raspberry Mini-Mousse (GF)



Lemon Tart



**Harry's Favourite
Queen Victoria Sponge**



**Cam's Carrot Cake
Baked in Wood Fired Oven**



**Traditional Fruit Cake
Baked in Wood Fired Oven**



Photos are for illustration purpose only- Decoration on cakes may change daily.

Ma's Scone Selection

Check our 'Selection of Scones baked fresh daily including Plain- Date- Gingerbread, Cranberry and Green Tea at front counter



Belgium Chocolate



Lemon Baked Cheesecake



Biscuits

Short Bread- Jam Hearts
YoYo's, Monte Carlos
Florentines & Choc chip



It's the Best! We think our Wood Fired Carrot Cake and Fruit Cake is the best in Australia – It comes from a traditional Tasmanian recipe, baked in a wood fired oven by 'Cook Cam' and his team at RT Fish Bakery. This famous carrot and fruit cake comes from a Tasmanian family owned business with a recipe that dates back more than 42 years.



Our Fine Bone China & Teas available on-line

www.httco.com.au

We serve all teas in fine bone china produced by Hobart Town Tea Company. These products are on display and available for sale along with our teas.

They are also available online at httco.com.au. Fine bone china, fine china, porcelain: What's the difference? They can look very similar, but there is a distinct difference in what they are made from. Fine bone china is, as the name suggests, made from bone - cow bone in particular. The same manufacturing processes are used in making fine china, but without the bone content. Porcelain is created in much the same way, but it's fired at a higher temperature.

Fine bone china undergoes two firing processes. The first causes the product to shrink, and about 20% of the pieces may crack. The second firing happens after the piece is glazed, and melts the glaze into the piece, strengthening the product. Those that don't crack or break during this stage are then decorated with final patterns. Many pieces are hand painted or sprayed and in some cases decals can also be applied. Many of our products are hand finished and may produce minor imperfection in artwork.

At a glance, it's easy to tell the difference between fine bone china and fine china if you know what you're looking for. The addition of fine bone ash gives bone china a delicate light finish and if you hold the fine bone china up to the light you will see it has a translucent quality compared to fine china.

Fine bone china is the toughest of porcelains with bone ash making up the greatest part of the formula, resulting in a material that is hard, resilient and ivory white in colour.

It is written that fine bone china was originally developed in England in 1748* in order to compete with imported porcelain from China. The English read the letters of Jesuit missionary Francois Xavier d'Entrecolles, who described Chinese porcelain manufacturing secrets in detail. One writer speculated that a misunderstanding of the text could possibly have been responsible for the first attempts to use bone-ash as an ingredient of English porcelain although this is not supported by researchers and historians. In China, kaolin was sometimes described as forming the 'bones' of the paste, while the 'flesh' was provided by the refined rocks suitable for the porcelain body. Traditionally, English bone china was made from two parts of bone-ash, one part of kaolin and one part china stone, although this has largely been replaced by feldspars.

*The above information is sourced from Wikipedia.org-China mingci.com and the China Ceramic Association.