



**MULBERRY RESTAURANT**

## **Classic Afternoon Tea**

A selection of Chef's sandwiches

A selection of Chef's pastries and patisserie

Warm home baked scones with clotted cream and preserves

## **TEAS**

### **English Breakfast**

A traditional blend of Sri Lankan broken-leaf teas that produces a coppery liquor with an assertive aroma. The flavour is bright and brisk. Yum!

### **Earl Grey**

Earl Grey is made of Sri Lankan black tea combined with the citrus delights of bergamot, generating an elegant and balanced full flavoured cup. An afternoon tea essential.

### **French Earl Grey**

Earl Grey gets a French twist which is oh-so-fruity. A medium-bodied black tea base with pretty petals and notes of fruit that play with classic bergamot in an inspiring, bold and refined infusion.

### **Melbourne Breakfast**

A deep and warming tea with a hint of sweetness, reminiscent of Melbourne. Full bodied with a touch of vanilla. An essential tea.

### **Just Peppermint**

Lush peppermint leaves create a bright infusion, hot or cold. A well rounded flavour captures the sweet essence of all things minty with a cool lingering aroma.

### **Lemongrass & Ginger**

Zesty and bright lemongrass contrasts the spicy flavour of ginger to create a bright and wild taste sensation.

### **Oolong Berry**

Raspberries combined with green oolong tea create a wonderfully fragrant and intense yet delicate flavour.

### **Gorgeous Geisha**

Smooth, sweet and so creamy! Sencha green tea combined with the luscious flavour of strawberries and cream is delicious hot or iced as a summer treat.

### **White Rose**

Delicate white tea is blended with pretty rose petals for a floral and wonderfully sweet-scented sensation. Preserving the refined nature of the tea, flowers add delicate sweetness that lingers from start to finish.

### **Strawberries & Cream**

Strawberry fields are forever with this beautiful red brew and sweet aroma.