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Join us for an afternoon of indulgence with high tea served on our terrace overlooking the lush, green valley of Erina Heights. Linger over house made sweet and savoury treats with a modern twist, made with fresh, seasonal produce and accompanied by our personalised selection of T2 loose leaf teas and Toby's Estate espresso coffee.

\$45 per person for up to 30 guests

Kew Tea includes; sparkling on arrival, selection of four savoury tastes, interlude, fluffy scone and two sweet treats

Tastes of the moment (will vary)

Sweetcorn and crab samosa, prawn cocktail, basil and wildmushroom arancini, poppyseed bagel with cream cheese and smoked salmon, mini quiche of heirloom tomato, feta and baby spinach, white chocolate macaron, vanilla bean cheesecake, apple crumble, traditional sherry trifle lemon curd tartlet.

Combined with traditional elements of high tea such as a fluffy scone with thick clotted cream and strawberry jam, served on fine bone china, white linen and fresh flowers; our Kew Tea is perfect for your special occasion or just an afternoon treat, to while away many an indulgent hour.

**Served Tuesday and Saturday
from 11.00am**

**To book call Kew Dining 4365 6955
414 The Entrance Road, Erina Heights**

Prebooked and prepaid

Dietary requirements catered for \$3.0 per person

No BYO

KEW TEA

BLEND

FRENCH EARL GREY

Medium body black tea with pretty petals and fruit notes with classic bergamot.

EARL GREY

Sri Lankan black tea combined with citrus delights, elegant and well balanced.

ENGLISH BREAKFAST

Sri lankan broken leaf tea, with a bright brisk flavour.

MELBOURNE BREAKFAST

Indulge in this full bodied vanilla sweet tea, keeping you cosy year 'round. Sip it up Melbourne style!

GORGEOUS GEISHA

Sencha green tea with luscious flavours of strawberries and cream.

FRUITALICIOUS

A tantalizing mix of cranberries, blueberries, goji berries and dragon fruit, leaving your taste buds screaming for mercy.

GREEN SENCHA

These beautiful green emerald leaves produce a delicate aroma and a sweet smooth grassy flavour.

PEPPERMINT

Lush peppermint, a bright infusion of sweet essence and all things minty, with a cool lingering aroma.

CHAMOMILE

A fragrant infusion of golden chamomile, aura of summer time and sweet cut hay.

LEMON GRASS AND GINGER

House made tea infused with spicy lemon grass and fresh ginger, leaving you with a refreshing and vibrant sensation.

PRANA CHAI TEA

Sticky black tea with toasted spices, sweet honey, rich notes of vanilla, cinnamon and cardamom, the not too sweet, not too spicy blend.