



History

The practice of taking tea in the afternoon was inspired by Anna Maria Russell, the Seventh Duchess of Bedford and one of Queen Victoria's 'Ladies-in-waiting'.

The introduction of gas lighting into Britain in the 1800s brought with it a fashionably later dinner sitting of approximately 8pm for wealthier circles as people were able to stay up longer into the well-lit evenings. This practice, however, widened the gap between meals considerably.

Tale has it that in 1840 the Duchess began asking for a tray of tea, sandwiches and small cakes at around 4pm as a way to quell the inevitable hunger pangs between lunch and dinner. This habit quickly developed into an enjoyable social occasion as she invited friends to join her for refreshments.

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AFTERNOON TEA
AT
HADLEY'S

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1834
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HOBART

Tea Selection

Legend has it that tea was first brewed, quite by accident, in China in 2737 BC. As Emperor Shen Nung sat beneath a Camellia Sinensis tree, some leaves happened to fall into the boiling drinking water his servant was attending. A distinguished herbalist, the emperor ventured to taste this curious infusion – and so the beverage we now call ‘tea’ originated.

Whilst tea containers have been found in tombs dating back to the Han dynasty (206 BC – 220AD), it wasn’t until much later that its origins can be traced in the somewhat-cautious nation of Britain. An advertisement in London paper, Mercurius Politicus, in September of 1658 is the country’s first dated reference to the beverage yet it wasn’t considered fashionable until Portuguese Princess Catherine of Braganza, an avid tea-drinker, married King Charles II in 1662.

Select from the range of teas presented on your table.

Sandwiches

Our chef will select and prepare three of the following sandwiches. Your waiter will advise of today’s selection.

Ribbon Sandwiches

Trio of sandwiches with harissa, beetroot hummus and pesto.

Chicken Sandwich

Herbed smoked chicken salad with basil aioli and mesclun.

Cucumber & Pimiento Cheese

Thinly sliced cucumber layered on white bread with cream cheese and pimiento.

Smoked Salmon & Lemon Dill Cream

Tasmanian cold smoked salmon with lemon and dill cream on rye bread.

Mortadella Ham & Swiss Cheese

Sliced mortadella ham with swiss cheese and pepperberry aioli.

Sweets

Indulge in an assortment of seasonal sweet delicacies inspired by the Victorian era. Our chef will select and prepare five of the following sweet treats.

Victoria Sponge with Leatherwood Honey Buttercream

Our twist on the Victorian sponge, well known as the tea sandwich named after the late queen Victoria. A quintessential English teatime treat, it became popular during the reign of Queen Victoria and is widely written to have been her favourite cake!

Mini Carrot Cake

An incredibly light cake with cream cheese frosting.

Dark Chocolate Profiterole

This classic French pastry is made of chouquettes filled with pastry cream and coated with dark chocolate ganache.

Tasmanian Lemon & Lavender Tart

A silky lemon curd topped with vanilla and lavender mousse and piped into a mini gluten free tart shell.

Summer Berry Cake

A crowd pleaser, our no bake cheesecake filled with mixed berries is an irresistible treat for all occasions.

Vanilla Bean & Mango Panna Cotta

Vanilla panna cotta with mango puree topped with pistachio praline. This classic twist on a tasty Italian dessert is perfect for a warm summer afternoon.

Freshly Baked Scones

Traditional and Pineapple, Coconut & Vanilla scones

Served with raspberry jam, butter, lemon curd and whipped cream.

BEVERAGE MENU

Jansz Sparkling Wine TAS	BOTTLE	52
	GLASS	13
G.H. Mumm Champagne FRA	BOTTLE	105
	GLASS	20
Ashbolt Elderflower Sparkling TAS	BOTTLE	30
Non-Alcoholic	GLASS	6

COCKTAILS

Honey Kunzea Collins	23
Forty Spotted Bush Honey Gin, Lemon Juice, Native White Kunzea Syrup, Tasmanian Honey Syrup, Soda	
Warm & Spiced French Grey	18
Australian Chai Tea, Native Pepperberry, French Grey Tea, Knocklofty Penn Gin, Knocklofty Orange Liqueur, Tasmanian Honey Syrup	
Blueberry Bellini	18
Jansz NV Cuvee, Macerated Blueberry Mix steeped in 7K Blueberry Aperitif, Adams Blueberry & Lavender Gin	

FEATURE TEA

Australian Lemon Myrtle Green Tea

From Art of Tea Tasmania

NON-ALCOHOLIC VERSIONS AVAILABLE ON REQUEST
Please ask your waiter about other beverage options.