



High Tea Spring 2018

Sandwich & Savoury Selection

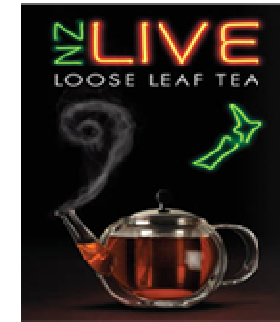
Beef pastrami | sauerkraut | Reuben
Smoked Ora king salmon | Cream cheese
Corn Madeleine | herb feta

Sweet Selection

Strawberry & Cream Macaron
Scone | Cream | Raspberry Jam
Valrhona Dulcey | Cremeux
Red Velvet Cake
Earl Grey Tea | Choux
Apple | Mango | Panacotta

Sample Menu Subject to change

**sandwich selection can be done gluten free on request*



“Let tea entertain you, to soothingly sing to your soul,
or rock you with gutsy flavor.

The local tea scene is alive and kicking! NZ LIVE brings together teas from the world and our most popular native botanicals, long believed in traditional Maori medicine to have health and wellbeing benefits.”

Black Teas

Morning Kick Assam

Strong, full-bodied, rich, malty and brisk. A neat pressed leaf, great for breakfast tea and takes milk well.

Bergamot Bluff

Light and refreshing with sweet bergamot orange, the warmth of Manuka leaf and a lemongrass zing. Exquisite leaf with beautiful blue cornflower petals.

Wellywood Chai

Chai & Horopito – full-bodied, traditional Indian tea with exotic sweet spiciness of cinnamon, ginger and cloves, rounded off with a peppery hint of Horopito.

Green Teas

Kakariki Green

Refreshing green tea with a hint of peppery Kawakawa and a cleansing minty aftertaste. Kawakawa is used in Rongoā Maori (traditional medicine) for indigestion and relief of stomach pains.

Otago Gold Lemon & Ginger

Green Tea & Kawakawa with Ginger & Lemongrass – crisp green tea beautifully balanced with ginger and lemongrass, topped off with a kick of Kawakawa fire.

Herbal Infusions

Mint Aspiring

Mint & Manuka – a spicy sweet peppermint and spearmint opener with a tingly refreshing Manuka encore. Caffeine free.

Ruapehu Rooibos Horopito

Rooibos, cinnamon, orange & Horopito – peppery Horopito is used in Rongoā Maori (traditional medicine) for indigestion and relief of toothache. Caffeine free