



History of High Tea

The British tradition of High Tea began in the mid-1700s as an afternoon meal usually served between 3 and 4 pm.

Initially, it was a meal for the working class, taken standing up or sitting on tall stools, thus termed 'high'. Tea with cakes, scones and even cheese on toast were served.

This afternoon meal was adopted by society's upper classes as an important event on the social calendar, rather than a meal for the working class.

For the 'Leisure Classes', High Tea served a practical purpose, allowing Ladies and Gentleman the opportunity of a substantial meal before attending the theatre or playing cards. Evening supper may not be served until fashionably late in the evening.

It was around this time that John Montagu, the Fourth Earl of Sandwich, came up with the idea of placing meat and other fillings between two slices of bread. This is how the High Tea sandwich was created.

Thanks to the British Empire, the tradition of High Tea spread across the globe, arriving to Australian shores with the First Settlement.

Today, High Tea can be enjoyed anytime during the day.

Delight in our finest quality High Tea as you ponder what it may have been like to be part of Australia's elite colonial society.

For bookings call us on 02 9635 1515 or email info@gatehousetearooms.com.au

High Tea in Parramatta –
the food bowl of the First Settlers

“The City of Parramatta was once the prop and mainstay of Australia. As the seat of Government in the centre of the Colony's richest district, with twice the population of Sydney and many times the natural resources it was the Queen settlement indeed.”

Reservations recommended but not essential

Gatehouse Tea Rooms

Macquarie St Gatehouse

Corner of Pitt & Macquarie St

Parramatta NSW 2150

P: 02 9635 1515

E: info@gatehousetearooms.com.au

www.gatehousetearooms.com.au

Gatehouse

HIGH TEA ROOMS

Breakfast High Tea

Home made baked egg fritata, freshly baked croissant and scrumptious scone and fresh fruit salad with tea or coffee

34 per person

*add mimosa 5

Traditional High Tea

a selection of freshly prepared finger sandwiches
scrumptious scones with jam and cream
selection of homemade petite fours and sweet bites with coffee or tea

44 per person (49 weekends)*

*add sparkling wine 5

Royal High Tea

our traditional High Tea served with a piccolo (200ml) of Moët & Chandon champagne

74 per person (79 weekends)*

Savoury High Tea

freshly prepared finger sandwiches
our delicious pumpkin, carrot and zucchini muffins with cucumber yoghurt
selection of hot savoury pastry delights with coffee or tea

44 per person (49 weekends)

Devonshire Tea

scrumptious scones with seasonal jam and cream with coffee or tea

19

High Tea for Tin Lids

(3-12 years)
mini sandwiches
fairy bread triangles
mini cupcake & assorted sweet bites with juice or soft drink

24 per person (29 weekends)

*add 5 for gluten free *add 5 for dairy free

*add \$10 for vegan

Gatehouse

HIGH TEA ROOMS

Light Meals & Snacks

Savoury Muffins

delicious pumpkin, carrot and zucchini savoury muffins with cucumber yogurt and garden salad

16

Baked Egg Frittatas

a scrumptious homemade mushroom and bacon or

vegetable frittata served with a garden salad

15

Cake of the day

always fresh, always gluten free served with cream
ask for daily selections

12

Fresh Baked Muffins

ask for daily selections

5

English Tea Sandwiches

choose from our daily selection of freshly cut sandwich triangles

11

Croissants

two freshly baked mini croissants with strawberry jam and butter

9

Seasonal Fruit Salad

a delightful and refreshing mix of our season's best offering topped with yogurt and granola

16

Garden Salad

an assortment of mixed lettuce, tomato, capsicum, cucumber, carrot & spanish onion with balsamic vinaigrette

15

*add 5 for oven roasted chicken breast



Gatehouse

HIGH TEA ROOMS

Traditional High Tea

a selection of freshly prepared finger sandwiches
scrumptious scones with jam and cream
selection of homemade petit fours and sweet bites
with coffee or tea

44 per person (49 weekends)*

*add 5 for sparkling wine

Royal High Tea

our Traditional High Tea served
with a piccolo (200ml) of
Moët & Chandon champagne

74 per person (79 weekends)*

Savoury High Tea

freshly prepared finger sandwiches
our delicious pumpkin, carrot and zucchini
muffins with cucumber yoghurt
selection of hot savoury pastry delights
with coffee or tea

44 per person (49 weekends)

High Tea for Tin Lids

(3-12 years)

mini sandwiches
fairy bread triangles
mini cupcake & assorted sweet bites
juice or soft drink

24 per person (29 weekends)

*add 5 for gluten free *add 5 for dairy free *add 10 for vegan



Gatehouse

HIGH TEA ROOMS

Pot of Tea

Black Tea

english breakfast - irish breakfast - darjeeling -
peach - earl grey - rose grey - punjabi chai -
australian bushfire chai - orange blossom -
russian caravan - orange pekoe - french earl grey

Green Tea

china green sencha - china green jasmine -
goji acai - lime & ginger

Herbal Tea

chamomile - peppermint - granny's garden - lemonade
- turkish apple - wild cherry -
fresh breeze infusion - tea for fitness

Coffee

cappuccino - flat white - mocha - short black -
long black - latte - hot chocolate

Juices

orange - apple - apple guava

Soft Drinks

lemonade - coke - coke zero -
lemon lime & bitters - ginger beer -
sparkling mineral water - lemon squash



Pot of Tea 5

Black Tea

english breakfast - irish breakfast - darjeeling -
peach - earl grey - rose grey - punjabi chai -
australian bushfire chai - orange blossom -
russian caravan - orange pekoe - french earl grey

Green Tea

china green sencha - china green jasmine -
goji acai - lime & ginger

Herbal Tea

chamomile - peppermint - granny's garden -
lemonade - turkish apple - wild cherry -
fresh breeze infusion - tea for fitness

Coffee 5 (large/soy +50c)

cappuccino - flat white - mocha - short black -
long black - latte - hot chocolate

Juices 4

orange - apple - apple guava

Soft Drinks 4

lemonade - coke - coke zero -
lemon lime & bitters - ginger beer -
sparkling mineral water - lemon squash

Other

milkshakes 7
iced coffee/chocolate/mocha 8



Alcoholic beverages

Sparkling and Champagne

N/V Gapstead "Tobacco Road" Prosecco
King Valley 8 36

N/V Coldstone Chardonnay Pinot Brut Cuvee
Victorian Alps 8 36

N/V Moet & Chandon Piccolo (200ml)
Epernay, France 39

Premium Australian Wines

2013 Chalice Bridge "The Estate" Sauvignon Blanc
Margaret River 9 39

2013 Hutton Creek Vineyard Chardonnay
Geelong 9 42

2013 Brokenchak "Tru Su" Rose
Eden Valley 8 36

2014 Cape Howe Mount Barker Book Ends
Cabernet Sauvignon 12 59

Australian Beer

Crown Lager 8

James Boags Premium 8

James Boags Premium Light 7