

THE HOTEL WINDSOR'S CELEBRATION AFTERNOON TEA

INSPIRED BY 134 YEARS OF TRADITION

RIBBON SANDWICHES

EGG MAYONNAISE, CELERY, LEMON MYRTLE AND DILL

Recognised as a favourite on Afternoon Tea stands around the world, the introduction of Lemon Myrtle infuses this classic finger sandwich with a local flavour. First discovered by Indigenous Australians on the east coast, its citrus and refreshing properties made it a versatile addition to the early food culture which has carried on till present day.

GINGER POACHED CHICKEN, SPRING ONION AND WATERCRESS

The Gold Rush in the 1800s attracted an influx of immigrants from all over the world, bringing a variety of new ingredients to the region. Ginger was popular with the Chinese for its medicinal benefits, however the fragrant root soon found its ways into cakes, pastries and many other local cuisines.

SAVOURY ITEMS

HOUSE DAMPER, POOR MAN'S HAM AND MINT SAUCE

Take a trip back to pre-refrigeration days and it'll be understood how preserving and curing of meats became a well-established practice, especially at a time where meat supply was scarce. Ham would often be served with a traditional bush damper, which is a simple unleavened bread baked over hot coals. Noted as one of the earliest traditional Australian creations, damper was originally made by stockmen on the road while they embarked on long cross-country journeys.

BUTTERNUT PUMPKIN SCONE, GOAT CURD

"As smooth as butter and as sweet as a nut", that was how the Butternut pumpkin was first described. An essential staple on Australian dinner tables, the Butternut pumpkin can credit its popularity to the fact that it is easy to grow and surplus could be stored for months.

LAMB AND TURNIP PASTIE

Early records found that the pasty came about when Cornish miners' wives devised an envelope to keep food warm and dirt-free around the mines. During the mining boom, when the Cornish brought their mining expertise to Australia, so came these pasties to our shores.

IMPORTANT SAFETY NOTICE

Whilst every effort is made to accommodate dietary requests, patrons are advised that no guarantees as to the absence of any ingredient can be made. Anyone with a serious medical allergy is advised to take this cautionary advice very seriously, as The Windsor takes no responsibility for accommodating such requests.

PASTRY SELECTION

THE GRAND COFFEE

Almond sponge and coffee ganache coated with a rich coffee glaze, topped with hazelnut crumble and Tim Tam biscuits.

Two years after the completion of his dream hotel, George Nipper sold The Grand to James Munro, who reopened the hotel as The Grand Coffee Palace. He famously set the liquor license aflame and alcohol was banned for a decade!

ANZAC SANDWICH

Layers of vanilla cream cheese in between soft Anzac biscuits, complemented with leatherwood honey and butterscotch.

With its extended shelf life, the Anzac biscuit became popular in World War I as an inclusion in parcels that families and charitable organisations used to send overseas to the troops or fundraise at home.

PEACH MELBA

A peach parfait with raspberry jelly, poached peach, Chantilly cream and an almond biscuit. Originally created by culinary legend Auguste Escoffier in the early 1890s to honour the famed Australian Soprano, Dame Nellie Melba. She had sent him tickets to her performance in Lohengrin, which featured a beautiful boat in the shape of a swan. The following evening, Escoffier presented Nellie with the dessert in a silver dish perched atop an extravagant ice sculpture of a swan.

LAMINGTON

Strawberry mousse and chocolate ganache, encased by a coconut sponge and laid on a delicate cocoa sable.

The invention of the Lamington can be traced back to the early 1900s. It was said that a kitchen maid working for Lord Lamington accidentally dropped sponge cake into melted chocolate. She then covered it in coconut and served it anyway. Although, Lady Lamington's memoirs recognized French Chef Armand Galland for revitalising an ordinary sponge cake when he had to feed some unexpected guests with limited ingredients.

NATIVE PAVLOVA

A unique pavlova with a taste of Hibiscus and rose water, filled with white chocolate crème and topped with roasted rhubarb and candied hibiscus. Its origins have been fiercely fought over, but celebrated Russian ballerina Anna Pavlova has been undeniably credited as the dessert's namesake. Emulating the lightness of her movement and the flurry of her tutu, the airy dessert is said to have made its first appearances in 1926 when Ms Pavlova was on tour in the region.

MINT SLICE

A dark chocolate and mint ganache, flourless sponge and Manjari chocolate mousse consumed by an indulgent chocolate glaze.

The perfect marriage of mint and chocolate can be traced back to when chocolate was first introduced in Europe in the 1600s. In order to mask the dark and bitter taste of the cocoa bean, mint, amongst many other spices were added to make chocolate more palatable. A light and refreshing end to the meal, this favourite combination of many has cemented its place on our dessert plates and inspired many other variations through the years.

BEVERAGES

Includes tea, coffee and complimentary glass of French sparkling wine

THE HOTEL WINDSOR AFTERNOON BLEND

This tea is part of our great tradition and helped make The Windsor the most famous and awarded afternoon tea venue in Australia. Our tea buyers have built relationships with three of the finest Ceylon tea estates to bring you this unique Hotel Windsor experience.

ENGLISH BREAKFAST

Our classic morning blend showcases the finest second flush Assam teas with great Broken Orange Pekoe teas from Sri Lanka.

IRISH BREAKFAST

Perfect for those who enjoy a full-bodied black leafy tea, we have carefully combined Ceylon teas with malty Assam leaf.

GREY DE LUXE

The Earl Grey blend is named after the 2nd Earl Grey, the British Prime Minister in the 1830's who received a gift of tea flavoured with Bergamot oil taken from Bergamot, a citrus fruit popular in South East and Central Asia. By 1883, when The Hotel Windsor first opened its doors this was already a favourite with those in high society and we have been perfecting it ever since, even with a touch of a special Australian myrtle.

DARJEELING

Darjeeling teas are lighter teas, with aromas and characteristics referred to by connoisseurs as "muscatel". The Hotel Windsor Darjeeling is sourced direct from a specific renowned garden, a great example of the "Champagne of Teas", Light golden and slightly perfumed.

SULTRY CHAI

This sensual spiced tea was created locally and contains a most exotic mix of spices including cardamom, cinnamon, fennel, ginger and our very own native Australian Mountain Pepper Leaf.

SENCHA

This Japanese classic is made by steaming rather than grinding the tea leaves. Our fine Shizuoka province sencha reveals a light, grassy flavour with a beautiful deep emerald colour.

GREEN, JASMINE & PEAR

One of the most famous scented teas in China, our jasmine is grown on top of some of the highest mountains in the Fujian Province. This fragrant classic is contemporised by The Windsor blenders with the slightest hint of pear.

PEONY WHITE WITH ROSE

White tea was said to be the preferred tea of Chinese Royalty when it was first produced during the Tang Dynasty. The perfect introduction to classic white tea, scented with rose and rich with health giving properties.

MINT LAVENDER TISANE

Organic Egyptian spearmint is blended with native Australian Peppermint Gum leaf. Organic peppermint and relaxing lavender give an extra level of pleasure to this soothing herbal tea.

LAPSANG SOUCHONG

Hailing from the Chinese Province of Fujian, Lapsang Souchong has a distinctly strong and smoky taste. We source our tea from the Wuyi Mountains and it is certainly a favourite of tea connoisseurs the world over.

MARIGOLD BLOOMING TEA WITH JASMINE

The clean, delicate flavour of green tea compliments the marigold and jasmine perfectly, making a visually striking tea as the globe artfully opens into a charming bloom.

THE WINDSOR'S SUMMER COCKTAILS

Additional \$15 each, served in teapots

EARL GREY AND GIN ICED TEA WINDSOR SUMMER PUNCH