



Tea Selection

English Breakfast - a traditional blend of rich black broken leaf teas from Sri Lanka, Africa and the Assam region of India

Earl Grey - an aromatic blend of orange pekoe tea scented with bergamot orange

French Earl Grey - for lovers of Earl Grey, a stunning brew with bergamot, hibiscus flowers, sunflowers and rose petals

Australian Chai - Australian and Indian teas mixed with the chai spice mix of cinnamon, cardamom, clove, ginger, star anise and nutmeg

Darjeeling - the most refined of Indian teas, grown in the foothills of the Himalayas, noted for its clarity and light but distinct muscatel flavour

Peppermint - an organic tea with a cool and refreshing taste, providing the perfect lift

Chamomile - a relaxing organic tea with a sweet fragrance and floral taste

Salamanca Blend - a Japanese green tea with black tea, mango, chrysanthemum and peach. Named after the iconic market in Hobart

All teas are produced by The Art of Tea

Coffee

Freshly ground Tasmanian Coffee Roasters blend, Served as plunger coffee

Breakfast



Warm porridge with poached local fruit

Bircher muesli with dried fruit and apple sticks served with milk and natural Greek yoghurt

Toasted honey-coated granola with sultanas and currants served with milk and natural Greek yoghurt

Homemade pancakes with blueberries, maple syrup, vanilla ice-cream and house-made jam

Eggs Benedict with free range ham and spinach on toasted sourdough served with house-made hollandaise sauce

Bruni's Breakfast – Eggs cooked to your liking, crispy bacon, grilled tomato, beef chipolata and sautéed mushroom

Toast served with house-made jam

*Tasmania's Premier
Luxury Boutique Hotel*