

C = Caffeine CF = Caffeine Free

GREEN TEA

Lemon Mint Cooler (C)

Refreshing minty drink with a hint of lemon

BLACK TEA

Uber Spice Chai (C)

Cardamom, ginger, black pepper, cloves, anise

Florida Grey Creme (C)

Black tea, bergamot oil, vanilla, butterfly pea flowers

YERBA MATE

Lemonhead Mate (C)

Yerba maté, lemongrass, pineapple, sour apple pieces, lemon granules, lemon peel, redcurrants

HERBAL TEAS

Blackberry Sangria (CF)

Papaya, hibiscus blossoms, currants, black currant, blueberries, elderberries, strawberry, blackberry

Surf Rider (CF)

Pineapple, apple, hibiscus blossoms, rose hip, orange, coconut, Barbados cherry

Orange Creamsicle (CF)

Rooibos tea, orange, freeze-dried yogurt granules

Strawberry Butterfly (CF)

Apple, rose hip, lemon grass, eucalyptus, fennel, melissa, butterfly pea flowers, basil, pink cornflower blossoms

Phoenix (CF)

Apple, hibiscus, elderberries, apple, pomegranate, rose hip, blueberries, blue cornflower blossoms, pink cornflower blossoms.



Tea Menu

BEEF PIES

CORNISH PASTY

Slow roasted cubed steak, onions, potatoes, rutabaga and spices

SHEPHERD'S PIE PASTY

Ground Angus beef, onions, carrots and buttered potatoes

STEAK, BACON and ALE

Black Angus beef and bacon simmered in Smithwick's original Irish Ale

STEAK & MUSHROOM

Black Angus steak, with button mushrooms and a creamy Merlot-based sauce

PEPPER STEAK

Black Angus steak, cracked black pepper and creamy Merlot-based sauce

BEEF SAUSAGE ROLL PIE

(BOREWORS ROLL PIE)

Boerewors (pronounces BOO-ruh-VORS) is a traditional South Africa sausage with a coriander flavour.

The name is derived from the Afrikaans words boer (farmer) and wors (sausage).

Please note that all pies are baked to order and take approximately 15-18 minutes to prepare



CHICKEN PIES

CHICKEN & MUSHROOM

Tender chicken in a creamy white wine and mushroom sauce

SPICY CHICKEN AND CHORIZO

Roasted chicken and Spanish chorizo sausage in a spicy white wine and Peri-Peri sauce



VEGETARIAN PIES

CURRY VEGETABLE

Cauliflower, green beans, carrots, chickpeas in a light, creamy tomato based curry and a slight sweetness with a South African fruit chutney

SPINACH & FETA

Spinach and Feta in a creamy onion and garlic sauce



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syrups

VANILLA
HAZELNUT
CARMEL
SALTED CARMEL
DARK CHOCOLATE
WHITE CHOCOLATE
RASPBERRY
DARK CHOCOLATE RASPBERRY
LAVENDER
LAVENDER HONEY

HONEY
AGAVE
CINNAMON



sauces

DARK CHOCOLATE
WHITE CHOCOLATE
CARMEL
SALTED CARMEL TOFFEE
DULCE DE LECHE
SUGAR-FREE DARK CHOCOLATE