



Tiffany's HIGH TEA MENU

JAM WITH CREAM, OR CREAM WITH JAM ?

This depends on which tea is being served, a Devonshire Tea or Cornish Cream Tea. In Devon, the scones are split in two and topped with cream followed by jam. In Cornwall, the split scones are topped with jam before cream. While it does not necessarily affect the flavour of the cream tea, it will simply come down to personal preference. And if you were wondering how The Queen takes her cream tea, she is recorded as saying:

“Jam first at Buckingham Palace garden parties!”

HOW TO OPEN YOUR SCONE

Firstly, focus on the crease on the edge of the scone. Wrap your hands around the scone, yes that's right, English etiquette requires the scone to be opened with your hands. Then gradually prise the two sides apart. Slowly and gently (almost tease) open the scone taking your time to put pressure on the break to gently crack the scone open in two halves.

TRADITIONAL

\$58

SANDWICH SELECTION

Coronation chicken

Smoked salmon, dill and cream cheese

Free range egg and mustard cress

Traditional cucumber

SWEET SELECTION

House made scones with Maleny Dairy cream and jam

Macaron

Lemon Meringue Tartlet

Traditional Victorian sandwich

House made éclair

Passionfruit cheesecake

SAVORY SELECTION

Slow cooked Wagyu beef pie

Asparagus, slow roasted tomato and 3 cheese quiche

TEA MENU

Our Traditional Menu includes bottomless Tielka organic handcrafted teas served to your table. Please refer to our tea menu for a full list of green, herbal and black teas.

HIGH CHEESE

\$58

SANDWICH SELECTION

Ham and double cream brie

Smoked salmon, dill and cream cheese

Free range egg and mustard cress

Traditional cucumber

SWEET SELECTION

House made scones with Maleny Dairy cream and jam

Tiramisu

Passionfruit cheesecake

SAVORY SELECTION

Trio of boutique cheeses

Local baked brie

Asparagus, slow roasted tomato and 3 cheese quiche

TEA MENU

Our High Cheese includes bottomless Tielka organic handcrafted teas served to your table.

Please refer to our tea menu for a full list of green, herbal and black teas.

HIGH BEER

\$65

SWEET SELECTION

House made scones with Maleny Dairy cream and jam

Macaron

Lemon Meringue Tartlet

Tiramisu

House made éclair

Chocolate cheesecake

SAVORY SELECTION

Slow cooked Wagyu beef pie

Pork and Sage sausage roll

Trio of chef selection sliders

TEA MENU

Our High Beer experience includes one beer or cider selection from our beer menu as well as bottomless Tielka organic handcrafted teas served to your table. Please refer to our beer and tea menu for a selection of our full range.



GLUTEN FREE

\$58

SANDWICH SELECTION

Coronation chicken

Smoked salmon, dill and cream cheese

Free range egg and mustard cress

Traditional cucumber

SWEET SELECTION

House made scones with Maleny Dairy cream and jam

Macaron

An assortment of 4 house made sweet treats

SAVORY SELECTION

Slow cooked Wagyu beef pie

Heirloom tomato and basil bruschetta

TEA MENU

Our Gluten Free High Tea includes bottomless Tielka organic handcrafted teas served to your table. Please refer to our tea menu for a full list of green, herbal and black teas.

DAIRY FREE

\$58

SANDWICH SELECTION

Coronation chicken

Smoked Salmon and dill

Free range egg and mustard cress

Traditional cucumber

SWEET SELECTION

House made scones with coconut cream and jam

An assortment of 5 house made dairy free sweet treats

SAVORY SELECTION

Slow cooked Wagyu beef pie

Heirloom tomato and basil bruschetta

TEA MENU

Our Dairy Free High Tea includes bottomless Tielka organic handcrafted teas served to your table. Please refer to our tea menu for a full list of green, herbal and black teas.

VEGETARIAN

\$58

SANDWICH SELECTION

Coronation chickpea
Free range egg and mustard cress
Chargrilled zucchini and tomato relish
Traditional cucumber

SWEET SELECTION

House made scones with Maleny Dairy cream and jam
Macaron
Lemon Meringue Tartlet
Traditional Victorian sandwich
House made éclair
Passionfruit cheesecake

SAVORY SELECTION

Heirloom tomato and basil bruschetta
Asparagus, slow roasted tomato and 3 cheese quiche

TEA MENU

Our Vegetarian Menu includes bottomless Tielka organic handcrafted teas served to your table.

Please refer to our tea menu for a full list of green, herbal and black teas.

VEGAN

\$58

SANDWICH SELECTION

Coronation chickpea

Vintage vegan cheddar and heirloom tomato

Chargrilled zucchini and tomato relish

Traditional cucumber

SWEET SELECTION

House made scones with coconut cream and jam

An assortment of 5 house made vegan sweet treats

SAVORY SELECTION

Heirloom tomato and basil bruschetta

Vintage vegan cheddar and cultured cashew cheese with accompaniments

TEA MENU

Our Vegan Menu includes bottomless Tielka organic handcrafted teas served to your table.

Please refer to our tea menu for a full list of green, herbal and black teas.

LITTLE ONES

\$32

LITTLE ONES SELECTION

Patty cake

Mini macaron

Fairy bread

Fresh strawberries

Ribbon sandwiches of ham, cheese and chicken

Pizza scroll

DRINKS MENU

Our Little Ones Menu includes bottomless hot chocolate, milkshakes and raspberry lemonade.

A QUICK BITE

\$24

DEVONSHIRE TEA FOR ONE HOUR

House made scones with Maleny Dairy cream and jam

TEA MENU

Our Quick Bite Menu includes bottomless Tielka organic handcrafted teas served to your table.

Please refer to our tea menu for a full list of green, herbal and black teas.

TEA MENU

Tiffany's Maleny High Tea is proud to partner with Tielka Tea. Tielka is Australia's first and only fully certified Fairtrade organic collection of loose-leaf tea. Tielka is a 100% Australian family owned and run organic tea company that supplies loose-leaf tea and plastic free pyramid tea bags to Australia and around the world. Their award winning collection of Fairtrade organic tea is hand harvested and sustainably packed by hand in Agnes Waters, Queensland ensuring optimal freshness.

GREEN TEAS

JADE MIST

Wulu green tea with undertones of fresh peas, chestnuts, warm grass and cucumber

ROSE MOSCATO

Wulu green tea with schisandra berries, hibiscus and rose petals

PERSIAN MINT CHAI

Wulu green tea with warm sentiments of ginger, cardamon, cloves, peppermint and licorice root



HERBAL TEAS

LEMON GINGER

Lovingly blended with lemongrass, ginger and lemon myrtle

LICORICE BASKET

Licorice root infused with lemongrass, fennel seed, peppermint and lemon myrtle

LIMONADA ROSA

Lemon myrtle infused with lemongrass, hibiscus and rose petals

PEPPERMINT LEAF

Peppermint leaf that is cool, soothing and fresh to the taste

LAVENDER MOON

Calming lavender, lemongrass, licorice root, jasmine and valerian root

BLACK TEAS

BREAKFAST

Dianhong black tea with cacao, raisins, caramel and spices

CACAO AND CHILLI CHAI

Dainhong black tea blended with chai spices, cacao and chilli

EARL ROYALE

Dianhong black tea with hints of sweet orange peel, cornflower petals and bergamot oil

LADY BETTY

Dianhong tea blended with sweet orange peel, rose petals, cornflower petals and bergamot oil

MIDNIGHT BLOSSOM

Ti Kuan Yin Oolong tea blended with lemon myrtle and jasmine flowers

SOUTH CLOUD CHAI

Freshly ground, heart-warming spices blended with Tielka's signature rich and creamy tea

PICNIC HAMPERS

\$100 (hamper for 2)

PICNIC HAMPERS

Tiffany's understands that high tea doesn't always have to be served at a table. This is why we have created hampers to be enjoyed either in the garden of our property, or at a scenic spot in our local area. If picnicking within our grounds, we'll even supply a rug!



PICNIC TABLE HIRE

\$140 (additional charges for food and beverages apply)

PICNIC TABLE AND DECOR

Alternatively, you may like to hire our picnic table and decor set. We will set up your table in our garden, then our florist and stylist team decorate your picnic table with a stunning seasonal flower arrangement, plush ground rug and cushions for you to then select your high tea of choice while our wait staff personally serve food and drinks at your table.

Please ask our friendly staff for more details, or at our website tiffanysmaleny.com.au

Menus may be subject to change due to seasonal availability.

GIFT VOUCHER

GIFT VOUCHER

Looking for a gift for any occasion? Gift Vouchers are available for purchase.



GLASSHOUSE MOUNTAINS

THE LEGEND

Tibrogargan, the father, and Beerwah, had many children. Beerwah is pregnant with yet another child. One day Tibrogargan spied a great flood approaching and gathered his children to flee to the mountains. He called his eldest son, Coonowrin, to help his mother but Coonowrin was frightened and ran away. Enraged, Tibrogargan chased his son and struck him with his club, injuring his neck. After the floodwaters subsided Coonowrin asked Tibrogargan for forgiveness. He had not known his mother was pregnant and thought that as the largest of them all she could look after herself. Tibrogargan turned his back on his son forever; today he still looks out to sea. Beerwah is still pregnant and Coonowrin's injured neck has never healed. The tears of the distraught family form the many streams that flow to the ocean.

Tibrogargan

Coonowrin (Crookneck)

Beerwah

