



Oatlands Park
HOTEL



AFTERNOON TEA



MULBERRY RESTAURANT

TEA SELECTION

ENGLISH BREAKFAST: A traditional blend of Sri Lankan broken-leaf teas that produces a coppery liquor with an assertive aroma. The flavour is bright and brisk.

FRENCH EARL GREY: Earl Grey gets a French twist which is oh-so-fruity. A medium-bodied black tea base with pretty petals and notes of fruit that play with classic bergamot in an inspiring, bold and refined infusion.

MELBOURNE BREAKFAST: A deep and warming tea with a hint of sweetness, reminiscent of Melbourne. Full bodied with a touch of vanilla.
An essential tea.

JUST PEPPERMINT: Lush peppermint leaves create a bright infusion, hot or cold. A well rounded flavour captures the sweet essence of all things minty with a cool lingering aroma.

LEMONGRASS & GINGER: Zesty and bright lemongrass contrasts the spicy flavour of ginger to create a bright and wild taste sensation.

OO LONG BERRY: Raspberries combined with green oolong tea create a wonderfully fragrant and intense yet delicate flavour.

GORGEOUS GEISHA: Smooth, sweet and so creamy! Sencha green tea combined with the luscious flavour of strawberries and cream.

WHITE ROSE: Delicate white tea blended with rose petals for a floral and sweet-scented sensation. Preserving the refined nature of the tea, flowers add delicate sweetness that lingers from start to finish.

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