



## Brisbane's best High Teas

By Imogen Rose – Monday 15 August, 2016

High Tea conjures genteel images of old-world charm and elegance. But it's also a lot of fun! Here are five of Brisbane's best High Teas...

High Tea is a wonderfully popular pastime that conjures genteel images of old-world charm and elegance. It's also a lot of fun! Here are five of Brisbane's best High Tea spots.

### Fit for European royalty

#### *Café Europe*

660 Sherwood Road, Sherwood

\$35.00 pp, Royal High Tea, by request. Call (07) 3194 9369.

At Café Europe, guests will enjoy an authentic and sublime gastronomic escape into the distinct, extravagant flavours of the Austro-Hungarian Empire!

Run by a Hungarian family, all food is prepared in-house with a genuine understanding and passion for many of Europe's most famous treats. Quite remarkably, the Sachertorte is arguably superior to that served at the famous Hotel Sacher in Vienna (and much more reasonably priced!). Who would have thought that Brisbane could rival the historic origins of, for instance, the Linzer Torte?

The ricotta vanilla slice is a superb twist on the Anglo-Saxon classic and the impressive Hungarian Zserbó Torte — walnuts and apricot jam layered between pastry and topped with chocolate ganache — is simply marvellous! What's more, the family's Ischler Törtchen — chocolate and jam sandwich biscuits, first made in Austria in 1849 — will compel you to search for crumbs!

The ribbon sandwiches are exceptional and the home-made scones delightful. Café Europe has created a remarkable High Tea niche befitting European Royalty!

### Perfect for every occasion

#### *Sofitel Hotel*

249 Turbot Street

\$46.00 pp, Sublime High Tea, by reservation. Call (07) 3835 3535.

The Sofitel provides a meritorious High Tea perfect for every occasion! It also tailors the experience to match guest needs, keeping it fresh, fun, inventive and rewarding. This is where exceptionally fine food and extraordinary artistic flair merge seamlessly.

The entire menu is expertly prepared by the Hotel's renowned French chef, Joel Helot and is presented in such exquisite fashion that one feels almost guilty for consuming such a wonderfully enjoyable and thoughtful display.

The delicious ribbon sandwiches, of brown and white bread, consisted of beef, salmon, and egg and cucumber. The scones, so authentically pleasing to the palate, seemed magically transported from Devon.

But it's the signature pastries — raspberry pantone macaron, mango cheesecake dome, extravagant verrine trifle and Rocky road waffle cone — that will leave you with an impulse to personally congratulate Chef Helot!

Enjoy the sophistication and style of the Cuvee Lounge Bar or seize the opportunity to ponder the panoramic city views from the 30th floor Club Sofitel.

### An Affair to Remember

#### *Bacchus*

Rydges South Bank, Grey & Gleneig Streets, South Brisbane

\$38.00 pp, Quintessential High Tea, by reservation. Call (07) 3364 0843.

For a special occasion, look no further than Rydges Hotel's Bacchus Restaurant. Bacchus embraces High Tea with elegance, extravagance, and excellence.

High Tea is served with class and a punctilious sincerity that lets guests know they have chosen an affair to be remembered. The experience is further enhanced by the swanky ambience. Indeed, Bacchus offers a modern yet classically chic, slightly art-deco atmosphere.

At the helm of the restaurant is the exceptional Jean-Baptiste who has worked for the best of the best, including Queen Elizabeth at Buckingham Palace. Guests may be assured of an attentive and impressive experience.

The menu has been well thought out with a significant range of teas, an enticing, artisan arrangement of savouries, fresh scones, exquisitely presented petit fours, including passionfruit tartlet, praline cream cup, opera slice, pistachio macaron and an exceptional pear jalousie!

### Family Friendly

#### *Passiontree Velvet*

Indooroopilly Shopping Centre and Westfield Carindale

\$9.95 pp to \$38.95 pp, all High Teas by reservation.

Passiontree Velvet is where tradition meets modernity. It offers consumers a variety of lifestyle, rather than occasional, High Tea options.

This includes the Devonshire Cream Tea (\$13.50 pp) High Tea with fresh scones served with jam and cream, the Teddy Bears Picnic (\$9.95 pp), a fun option for children and the Duchess Full High Tea (\$34.95 pp). The latter provides a solid and enjoyable menu that covers all bases with fresh sandwiches, scones and a modest, though pleasant, selection of sweets.

The highlight is arguably the signature macarons! Indeed, macaron lovers may prefer the Macaron High Tea (\$38.95 pp).

Located at Indooroopilly and Carindale, Passiontree Velvet offers accessibility, convenience and flexibility. It's an easy way to fit the fun of High Tea into a trip to the movies, shopping day or family outing.

### A Room With a View

#### *Summit Restaurant and Bar*

1012 Sir Samuel Griffith Drive, Mount Coot-Tha

\$35.00 pp, Sunday High Tea, bookings recommended. Call (07) 3369 9922.

There is arguably no finer view than that afforded guests at the Mt Coot-Tha Summit Restaurant and Bar. There is something quite spectacular about High Tea enjoyed within this lofty atmosphere.

It is pleasing to know that the menu is all prepared in-house. The scones are a welcome return to a more traditional, authentic, rustic style that complements the nearby bush surroundings. There is a hearty emphasis upon savouries, including a mouth-watering spinach and ricotta pastry of generous proportion. And the distinctive petit-fours indulge the senses with a thematic emphasis upon chocolate and passionfruit.

The passionfruit cheesecake delicacy will not disappoint!

The Summit Restaurant and Bar offers a nostalgic and romantic escape for High Tea.

**Who serves your favourite High Tea in Brisbane? Have your say in the comments below!**