



Biggles

This is Biggles' house! Have you ever known a dog so loved by all that they were immortalised in a statue by the government? Well that was our Biggles, a beloved local Rocks character of the 1980's and 90's. When he wasn't leaping from balconies in pursuit of cats, the mini Schnauzer would visit his numerous human friends around the Rocks... often riding in style perched in a milk crate on the back of his owner Trevor's bicycle!



We are family!

The Tea Cosy has been a Rocks family business for over 35 years.

We are from Irish heritage and in 1985 opened the *Irish Design Shop*, which later became home to *Tara Tea Room* and then *The Tea Cosy*. Sometimes we are lucky to have all three generations working in nana's kitchen, using old fashioned baking techniques just like nana used to make!

Why use a cosy?



Cute and clever! While tea cosies were conceived in the 1800's to adorn and personalise tea pots, they also have a very practical application; to keep your tea warm!

@theteacosy

Follow us on social media for all the latest Tea Cosy news and giveaways!



Atherden Street

Atherden Street is the shortest street in the southern hemisphere!

Rocks Heritage

The Rocks area is the oldest in Australia, established in 1788. In its early years it was a convict slum, home to sailors and prostitutes. In the late 19th century The Rocks was dominated by a tough gang named the **Rocks Punks**. The Tea Cosy resides in a beautiful heritage-listed building built in circa-1881, which no doubt saw its fair share of interesting times!



Pump up the jam

How do you jam? Classic **Strawberry**, something exotic like **Fig & Ginger**, or perhaps you're a **Pear & Vanilla** sweet tooth?

We serve a variety of premium Australian made jams, so make sure to check out the **weekly jam specials**!



Jam or cream on top?

Jam or cream first? It's one of the most heatedly debated issues in the world! So, which is correct? Well, they both are... the Devonshire tea method has cream first, while the Cornish and London way is to spread jam first. **Which is best?** That's for you to decide!



Autumn MENU

USING SEASONAL FLAVOURS & FRAGRANCES



FAMOUS FOR OUR SCONES



BLACK TEAS

House Blend **TOP PICK**


English Breakfast Barry's Imported Irish
Irish Breakfast Turkish Delight
Earl Grey French Earl Grey
Crème Brûlée Irish Cream

HERBAL TEAS

House Herbal Blend
Green Tea with Strawberries & Peppermint
Lemongrass & Ginger

AUTUMN TEAS

Nana's Apple Pie
London Fog
Rooibos Chocolate Orange
Black Macadamia

All teas \$7 per pot 

All our hot tea is served with fine china in teapots with tea cozies

MILKSHAKES

All our milkshakes are served with whipped cream and fun toppings!

Classic Chocolate Wafer
Birthday Shake
Fairy Floss flavoured with lit sparkler
Salted Caramel Supreme
Blueberry Butterfly

10

HOME-MADE ICED TEAS

All served cold with ice and fresh mint

Our refreshing iced teas are prepared in-house using loose leaf tea and served ice cold in large glasses or jugs. Brimming with ice, fruit and mint!

Lemon Lime Chiller
Black tea base with citrus zing
Fruit Botanicus Punch
Sweet herbal blend of flowers & fruits
Lemongrass & Ginger
Herbal base with apples and mint
Jul 15 | Glass 8

BUBBLES & BEER

SPARKLING Bottle
Brown Brothers Prosecco 45 10

BELLINI
Prosecco with a twist!
Strawberry, Peach & Mango 12

BELLINI JUG
1.3L jug with entire bottle of Prosecco and peach juice 55

BEER
Young Henry's Newtowner Pale Ale 10
Batch Brewery Pacific Ale 10

COFFEE & HOT DRINKS

Flat White, Cappuccino, Long Black, Latte
Hot Chocolate, Chai Latte

5

COLD DRINKS

Coke, Coke Zero, Solo, Sprite
Orange Juice, Apple Juice

4.50

DEVONSHIRE SCONES

Our world-famous scones!

Freshly baked on premises daily, served with all natural double thick cream or house-made maple butter, and gourmet Australian-made jam. Choose from traditional plain or today's special flavour scones. Drinks not included.

17 per person 20 with two jams

THE GRANDSTAND

The perfect combination for sharing

A sampling of today's scone flavours served with your choice of jams, double thick cream, and three different flavours of finger sandwiches - all presented on a beautiful three-tiered stand. Drinks not included.

30 per person
minimum two people

Harvest BASKET

Celebrate Autumn with this delicious savoury basket full of seasonal flavours.

Served with cheese scones, golden fig jam, maple butter and a selection of seasonal fruits, served with delicious three-cheese crisps. 24

FINGER SANDWICHES

Four fingers

Curried Egg Classic egg w/ crunchy iceberg
Smoked Salmon w/ cream cheese, lemon drizzle & fresh dill
Chicken Aioli Poached chicken served with garlic aioli and rocket

12 One Flavour 15 Mix of Flavours

KIDS' DEVONSHIRE TEA

One plain scone, served with strawberry jam and double thick cream, with a 'babycino'

12 (under 12's only)

10% surcharge applies to Sundays / Public Holidays 15%



Jam Flavours

STAFF FAVE

Strawberry
Pear & Vanilla
Rhubarb, Raspberry & Vanilla

HOUSE MADE

Triple Berry
Lemon Curd
Golden Fig
Chunky Raspberry

