



# Pendray

INN & TEA HOUSE

Indulge in the exquisite flavours of Pendray Inn and Tea House, serving locally owned, organic "Silk Road Tea" and "Westholme Tea" sourced from the world's finest hand-picked selections.

Add a Tea Pot \$9

## Seasonal Picks

**Summer Shangri-la** (SILK ROAD TEA) - This tea is an exquisite medley of fruity and floral notes combined with black tea, that creates a dessert-like taste. Peaches, Vanilla beans, Lavender blossoms, Citrus peel, and Marigold petals are masterfully blended with premium black tea.

**Green Dragon – Chinese Zodiac Blend** (WESTHOLME TEA COMPANY) - This tea is ideal during any season. The cup begins with a natural sweetness, transforming into a refreshing palate of vegetal, toasted grasses. The subtle, aromatic hint of ginger builds in each sip, adding nuance and gentle warmth.

## Herbal

### **Calm Lav** (WESTHOLME TEA COMPANY)

The earthy cream of chamomile flowers pairs with the refreshing elegance of lavender for a cup that smells and tastes divine. Both plants are known for their soothing properties.

### **Minty Nettle** (WESTHOLME TEA COMPANY)

Nettle contains several essential amino acids, minerals, and vitamins. We've added an aromatic peppermint to the nutritious, earthy steep of nettle leaf.

### **Mystique** (WESTHOLME TEA COMPANY)

This blend offers a revitalizing cup with warm notes of peppermint and calendula. A citrus twist of lemongrass refreshes the palate and finishes with natural sweetness of liquorice root.

### **Angelwater** (SILK ROAD TEA)

This enchanting blend is renowned for its heavenly taste. Light floral notes of lavender blossoms, rose petals and elder flowers mingle with spearmint and red clover. Popular with all ages.

### **Philosopher's Brew** (SILK ROAD TEA)

A luscious, lemony elixir of aromatic lemongrass, zesty citrus peel, tart rosehips, and fragrant lavender blossoms. A refreshing, vibrant blend. Popular with all ages.

## Red (Rooibos)

### **Africa** (WESTHOLME TEA COMPANY)

The full-bodied, fruity, and earthy flavor of rooibos is paired with lavender and a twist of orange zest. The pure vanilla bean enhances the sweetness of the whole, while adding its own gentle aroma and creamy finish.

### **Rooibos Earl** (WESTHOLME TEA COMPANY)

Bright citrus notes from both the bergamot and the orange peel uplift the steep of this Rooibos Earl. A classic Earl Grey tone is certainly present but offered from a new perspective. Can be enjoyed any time of day!

### **Rooibos Chai** (WESTHOLME TEA COMPANY)

The natural full-mouthed sweetness of rooibos is balanced with the zest of orange peel and the grounded, peppery finish of a traditional chai blend.; If looking for a chai that can handle milk, but without the caffeine of a traditional black masala chai, this is an excellent alternative.

### **Rest** (WESTHOLME TEA COMPANY)

In this blend, chamomile's anti-inflammatory properties and creamy flavour pair with linden leaf and rose petal to soothe digestion, while hops add a tangy zest and helps with insomnia. Lemon balm aids in calming anxiety with a twist of gentle citrus.



## Green

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### **Sweet Morocco** (WESTHOLME TEA COMPANY)

A fresh, playful balance between peppery warm mint and nuanced citrus sweetness. The cup is grounded with the classic strength of the gunpowder green tea and lingers sweetly on the tongue. Refreshing and invigorating.

### **Green Chai** (WESTHOLME TEA COMPANY)

Using a classic Chinese green tea and combining it with "Westholme Tea" very own blend of masala spices, they created a version of masala chai that highlights a balance between classic warm comfort and graceful refreshment.

### **Sencha** (SILK ROAD TEA)

Bright and refreshing, with a compelling nutty and freshly mown hay-like aroma and taste.

This tea is grown in tea gardens intentionally exposed to bright sunshine, which intensifies the tea's taste and increases its antioxidant levels.

### **Gen Mai Cha** (SILK ROAD TEA)

This Japanese classic is a blend of sencha green tea and roasted rice. The roasted rice lends green tea a toasty, nutty flavour, and a sweet finish. Combining green tea and rice into a beverage is said to create an optimum balance of yin and yang, or perfect harmony - and many agree. This is a lovely combination.

### **Sour Cherry** (SILK ROAD TEA)

Experience the pleasure of springtime with every sip. The blissful taste of Sakura cherry blossoms are infused into green tea. The result is an exquisite tea with a beguiling fruity aroma, and an underlying clean, green tea taste. Sakura cherry blossoms grow in abundance locally. When in bloom they bring poetry into our daily lives with many shades of pretty pink petals.

### **Jasmine Oasis** (SILK ROAD TEA)

Yielding a beautiful jade infusion, this green tea, otherwise known as "Dragon's Well", has a full, round flavour with a fresh aroma that delights the senses.

### **Quench** (SILK ROAD TEA)

Bursting with zesty, tart and refreshing fruity flavours, this ruby coloured oasis of hibiscus, cherry, white and green tea leaves, lemongrass, and chamomile revives and replenishes. Naturally rich in vitamin C and anti-inflammatory compounds,

## Blue

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### **Iron Goddess** (SILK ROAD TEA)

Named after the Buddhist Goddess of Compassion, a lively, medium bodied tea with a fresh floral bouquet, lightly roasted notes & a delightful lingering aftertaste.

### **Wuyi Rock** (SILK ROAD TEA)

Classic style, full-bodied & charcoal roasted. Compelling complexity & lingering aftertaste result from ancient tea bushes grown in mineral rich soil. Considered an elixir of immortality & replenishing tonic, it is traditionally enjoyed after strenuous physical exercise (such as martial arts) for its restorative benefits.

## Black

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### **West Coast Breakfast** (WESTHOLME TEA COMPANY)

West Coast Breakfast is robust with a dark malt and crisp finish. Subtle sweetness, and hints of rich earth play through the steep.

### **English Breakfast** (SILK ROAD TEA)

A lively and yet superbly smooth blend of premium estate black tea. Perfectly balanced and richly aromatic.

### **Imperial Earl Grey** (SILK ROAD TEA)

No artificial flavours or additives. Stellar quality bergamot fruit essence is infused into a lively, high quality black tea and it delivers a full-bodied, yet smooth, incomparably rich cup of tea.

### **London Fog** (SILK ROAD TEA)

Also known as "cream Earl Grey", this irresistible blend combines the best of both worlds! Real vanilla beans are added to our Imperial Earl Grey, resulting in an alluring, fragrant and dreamy take on a classic.

### **Rose Petal** (SILK ROAD TEA)

Made using traditional production methods that date back hundreds of years. Fresh rose petals are infused into a remarkably smooth, delicate black tea with a naturally honey kissed flavour.

### **Peach Paradise** (SILK ROAD TEA)

A delectable, fruity concoction that takes you to paradise. Light-bodied black tea is paired with the taste of ripe peaches, honey-like calendula flowers and a light hint of citrus peel.

### **Masala Chai** (WESTHOLME TEA COMPANY)

The dark, rich malted flavour of a black Assam tea acts as the base for our tantalizing spice blend. Wonderful, fresh spices greet the nose and bring a natural, complex sweetness to the palate. Ends with a pleasant, flavourful cardamom linger and some gentle astringency on the tongue.

### **Black Lavender** (WESTHOLME TEA COMPANY)

Black Lavender is also known as a traditional French Earl Grey. Beautiful notes of aromatic bergamot combine perfectly with the fresh perfume of dried organic lavender blossoms. The tea is flavourful on its own, while also able to carry milk and honey.

### **Mystic Rainforest** (SILK ROAD TEA)

Enjoy alluring notes of ripe berries, sweetness, enchanting fruity and floral aromas, a mild tartness, and complex depth. Blueberries, cranberries, rosehips, elderberries, currants, raisins, hibiscus, and blueberry leaves are infused into aromatic black tea, to create a dazzling blend that reflects the bounty, mystery, and enchantment of the rainforest.

### **Darjeeling** (SILK ROAD TEA)

Deep muscatel notes combined with flowery nuances creates an incomparable tea.

### **Mango Shade Black** (SILK ROAD TEA)

Tantalizing, ripe mango fruit and honey-like calendula blossoms are paired with high grown Ceylon black tea. Resulting in a naturally delicate and slightly floral tea.

### **Fireside** (WESTHOLME TEA COMPANY)

Smooth smoke from the Lapsang Souchong fills the cup in both aroma and flavour. This strength has been balanced with a pure Keemun black tea, adding subtle malt and cinnamon notes for a well-rounded steep. The liquorice enhances the finish and linger with gentle natural sweetness.

### **Lapsang Souchong** (WESTHOLME TEA COMPANY)

The strong aroma of a pine campfire weaves through the steam of the cup to greet the nose. The steep is distinct in its smoked flavour, with a savoury, smooth depth in each sip.



*“Combining different organic teas and herbs together for a blend is much like creating a special meal; the right amount of many different ingredients will result in a whole new look, steep, and flavour profile. The pure, organic-sourced spices and herbs that we use, exquisitely aromatic as nature intended, are essential in creating authentic and memorable experiences with every cup.”*

*“We hope you enjoy every sip of your experience with us.” (Margit + Victor)*



*Since 1992 “Silk Road Tea” has been creating the world’s finest, freshest, organic teas. It all started in Victoria’s Historic Chinatown, with a passion for premium quality ingredients and an eco-friendly approach.*

*Their award-winning teas are made with premium quality, fresh, organic botanicals. Exceptional freshness, combined with organic growing practices, results in higher antioxidant levels & superior flavour in your teacup. (silkroadteastore.com)*

*Join us on our journey towards zero waste; discover how we're aiming to reduce food waste by 50% by 2030. Learn more on our Sustainability page by scanning the QR Code:*

*As of April 2024, we reduced our average food waste by 78 grams per guest, which is 65% less than the national average!*



**SCAN ME**

**Couldn't finish all items in your meal? Please ask your server for a takeout container!  
We are happy to assist in reducing food wastage.**