



Bygone Beautys

TREASURED TEAPOT MUSEUM
& TEAROOMS

Welcome to Bygone Beautys Treasured Teapot Museum & Tearooms, home of the world's largest private collection of teawares. There are more than 5,500 teapots in the collection, spanning five centuries and including teapots from all over the world, most of which were collected within Australia.

History of Bygone Beautys

The collection started in 1974, when Ronald Hooper, a previous joint owner of Bygone Beautys came across a geisha girl teapot (shown on last page), made in England in the 19th Century. Like any piece of decorative art, this teapot sat proudly on Ron's dresser and before long was accompanied by many more teapots.

In 1992, Ronald Hooper and Maurice Cooper OAM, the current proprietor, joined forces to create Bygone Beautys. Maurice quickly matched Ron's collection to give equality to the partnership.

The Treasured Teapot Museum reflects and preserves the diversity of Australian tea-drinking culture. Everywhere you look you will see teapots; old and new, rare and collectable from Australia, America, Asia, Africa and Europe. The collection features teapots made from different materials including china, silver, silver plate, pottery, fine porcelain, cast iron, bakelite, decoupage and textiles.

Bygone Beautys currently has over 100 different variations of teas for purchase, including early and secondary pickings and infusions of fruits, flowers and herbs.

History of Traditional High Tea

High Tea was historically served in the late afternoon or early evening from about 5.00pm to 7.00pm, taking the place of dinner.

The term 'High Tea' was first used around 1825.

Often referred to as "meat tea", the meal tended to be heartier than Afternoon Tea and was served later in the day. It typically consisted of salads, one or two hot dishes, pot pies, cold chicken, sliced meats, cakes, fruit tarts, custards and fresh fruits with hot or iced tea.

Afternoon Tea, or "low tea", was lighter and usually served between

3.00pm and 4.00pm as a bridge between meals. The names derive from the height of the tables on which the meals were served, 'high' tea being served at a high dinner table and 'low' tea taking place in a sitting room or withdrawing room at low tables.

Afternoon Tea is generally attributed to Anna, the seventh Duchess of Bedford, who, during the early nineteenth century, is said to have complained of "having that sinking feeling" during the late afternoon, prompting a pot of tea and light snack. This soon caught on in the upper class as a bridge between meals. For the working class, however, this kind of meal needed to be more substantial and later in the day to suit their working schedules and tighter budgets. Thus, High Tea evolved as the working class evening meal.

Soon after, the upper class developed their own variation of High Tea, which is closest to what is commonly served today. It was a meal that could be eaten when their servants were away as it was easy to prepare, using cold meats and other left-overs. This High Tea became an amalgamation of Afternoon Tea and the working class High Tea, with the addition of more expensive items such as pigeon, veal and salmon. Today, High Teas are served with finely rolled crustless sandwiches, which became popular with the upper class after their creation in 1762 by John Montagu, the Fourth Earl of Sandwich.



Traditional High Tea

Bygone Beautys invite you to experience our Traditional High Tea - a true indulgence! Dressed in top hat and tails, your waiter will serve this decadent delight to your table with a degree of pomp and circumstance. An experience reminiscent of decades past when life was more leisurely.

Delicately presented on a triple-tier cake stand with fine bone china and quality cotton afternoon tea serviettes. Enjoy finely rolled crustless sandwiches, an assortment of homemade tea cakes and biscuits, topped off with homemade baby scones with freshly whipped cream and strawberry jam.

Your choice of house tea or coffee is served in shimmering silver pots and is delivered to your table silver service style on an elegantly decorated afternoon tea tray-mobile.

Per person	\$55.00
Per child under 12 years	\$27.50
Per child under 5 years	\$15.00

Bygone Beautys welcome you to bring your own (BYO) champagne for a completely decadent Traditional High Tea experience. Crystal champagne flutes are provided for a \$3.30 corkage fee per person. Prices as above.

Traditional High Tea Supreme

Indulge in even more decadence with the Traditional High Tea Supreme. In addition to the above, enjoy complimentary champagne in crystal flutes upon arrival with mini quiches, sausage rolls and vegetarian roulades.

Per person	\$67.50
Per child under 12 years	\$37.50
Per child under 5 years	\$25.00



Bookings are essential for both options. Available from 10.30am - 4.00pm on weekdays and from 10.30am - 4.30pm on weekends.

Due to other bookings, 1.5 hours from the beginning of service is the maximum time to remain. Additional time may be requested if available.

Best experienced in the company of others and served to a minimum of 2 persons.

Group bookings of 15 or more guests can select up to 5 different teas.

Choice of Hot Drinks

Bygone Beautys only uses quality loose leaf tea and ground coffee beans. For further tea descriptions, please request this from your waiter.

A selection of different teas is available per booking.

Group bookings of 15 or more guests can select up to 5 different teas.

House Tea (*highly recommended for a truly authentic experience*)

100% pure Ceylon black tea, early picking from the highlands of Sri Lanka, it has a crisp aroma reminiscent of citrus.

Specialty Tea

Assam, China Jasmine, English Breakfast, Irish Breakfast, Peppermint, Chamomile Flowers, Chai, Masala Chai, China Chun Mee, Darjeeling, Earl Grey, Green Tea, Mountain Red Bush (Rooibos), Sweet Cherry, Prince of Wales, Strawberries & Cream, Turkish Apple Infusion, Moroccan Mint, Orange Pekoe, Russian Caravan, Vanilla Sencha Green Tea or Magic Nights.

Coffee

Flat White, Long Black, Plunger Coffee, Cappuccino, Muggaccino, Café Latte, Summer Latte (served with ice cubes), Decaffeinated, Viena or Mocha.

Hot Chocolate

Served with cream or marshmallows.

Soy Milk, Honey or Fresh Lemon available upon request.

Specialty Teas for Sale

Speciality and house teas are available for purchase as a loose leaf tea in packages of 100g, from \$9.95 each. For a list and description of these teas please request this from your waiter.



Takeaway

We understand you may not partake of all food served and wish to enjoy it later. This is easily achievable by requesting a take away container (\$0.55 per container). Due to the Pure Food Act it is required for you to pack the food yourself and we are not responsible for the items upon their departure from our premises.

Beautiful Revamp for Treasured Teapot Collection

Whether you like English or Irish breakfast, Oolong or Russian Caravan; white, green, orange or red; weak, strong or smoky, the long-awaited Bygone Beautys Treasured Teapot Museum & Tearooms revamp has been steeped to perfection and is ready to savour.

The major extensions and renovations of the popular Leura tourist attraction were officially opened by former NSW Governor Professor the Honourable Dame Marie Bashir AD CVO on Tuesday 4 August 2015 at a glittering soiree attended by a veritable who's who of the local tourism industry, along with family and friends of owners Maurice Cooper OAM and Kerry McKenzie.

Professor Dame Marie unveiled a commemorative plaque and spectacular custom-made Mad Hatter's-inspired teapot sculpture by metal artists Ron Fitzpatrick and Steve Cunningham of Talisman Gallery at Hartley. The creation was made from a salvaged chimney stack from a steam engine, complete with a candy-like decorative steel handle, bow-tie-wearing rabbit and spout.

The Bygone Beautys revamp was created using local suppliers and tradespeople where possible and includes a new museum space, function room, formal tearoom and retail area specialising in all things tea-related.

Resplendent in a magnificent patterned jacket and trademark bowtie, Mr Cooper led Professor Dame Marie on a tour of the premises before more than 300 guests wandered the airy new spaces and inspected thousands of teapots, some debuting publically for the first time.

Group Bookings & Bus Trips

Please express your interest to our staff regarding group bookings and bus trips so that we can provide you with further information. Bygone Beautys offer a choice of different menus including morning or afternoon Devonshire tea, luncheons and traditional high tea. For groups of 20 or more guests, you will also enjoy an informative, witty and thoroughly entertaining talk on the teapot collection at no extra cost.

Bygone Beautys is open 7 days a week, 10.00am - 5.30pm.
Closed Good Friday, Christmas Day and New Year's Day.

Last tearoom orders are taken at 5.00pm.
The last sitting for Traditional High Tea is 4.00pm

All prices contained within this menu include GST.
Minimum purchase of \$20.00 on credit cards.
No split bills.

Souvenir menus can be purchased for \$5.50 each.



*We thank you for your patronage and
look forward to seeing you again in the near future.*

*Please share your experience with us on
Facebook, Instagram or TripAdvisor.*



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Bygone Beautys Leura