



Celebration: Mother's Day treats at The Grace Hotel include chocolate fondue (above) and chocolate ganache cake (bottom left); a selection from Brasserie Bread, Banksmeadow (below right) Pictures: John Fotiadis

This Mother's Day say it with high tea

IF THE budget doesn't stretch to a three-course lunch this Mother's Day, why not indulge mum with an elegant morning or afternoon tea. Some popular high tea destinations, including The Tea Room in the Queen Victoria Building and The Victoria Room at Darlinghurst, are already booked out (although The Victoria Room does have a waitlist) but there are plenty of other venues around town with special Mother's Day treats on the menu.

Brasserie Bread

1737 Botany Rd, Banksmeadow, 9666 6845, 8am-2pm
No bookings necessary
Savour the rich scent of freshly baked bread while devouring the delicious results of the bakers' work at this unique cafe, which has only just introduced Sunday opening hours.

The 40-seat capacity cafe overlooks the bakers' work area and its relaxed vibe is an enticing reason to head out of the city. Oh, and there is free all-day parking which is unheard of closer to town.

The Mother's Day menu includes scones and organic sour dough pancakes and the first 30 mums through the door will receive a special treat.

The Grace Cafe

The Grace Hotel, cnr York and King Sts, City, 9272 6888, 7am-10pm
Bookings advisable

Perfectly located to provide elegant refreshment after a spot of mother-daughter retail therapy, The Grace

Cafe's annual month-long Haigh's Chocolate Indulgence festival concludes on Mother's Day.

The menu includes traditional treats such as chocolate fondue, chocolate ganache cake and a to-die-for chocolate tart. Guests also receive a voucher offering a 10 per cent discount at Haigh's nearby store in the Strand Arcade.

Hughenden Hotel

14 Queen St, Woolahra, 9363 4863, noon-3pm
Bookings essential

Mother's Day marks the first of the Hughenden's Sunday Colonial High Teas, which will run through until August. The three-course menu includes finger sandwiches, a selection of treats such as mini carrot cake, rum balls, profiteroles and chocolate strawberries, and what afternoon tea is complete without scones and tea?

The cost on Mother's Day is \$38pp with a glass of bubbly.

The Observatory Hotel

89 Kent St, City, 9256 9103, daily from 3pm

Mother's Day high tea at The Observatory is booked out but a Starlight Tea Delight gift certificate makes a worthy substitute.

The promotion runs until the end of May with \$5 from every bill going to The Starlight Foundation.

Guests will enjoy The Observatory's usual full afternoon tea of shortbread and cakes, sandwiches and scones with jam and cream, with the added bonus of a bone china tea cup designed especially for the event by Australian fashion legend Carla Zampatti.

The Starlight Tea Delight gift voucher costs \$57pp.

Sir Stamford at Circular Quay

93 Macquarie St, Circular Quay, 8274 5462, 1pm-5pm
Bookings essential

Be quick to secure one of the remaining tables for Mother's Day high tea in the luxury surrounds of this European-style hotel.



The special menu for the day includes white chocolate scones with strawberry jam and King Island double cream, vanilla bean panacotta with raspberry jelly, Yamba prawn cocktail and tuscan orange cake, complemented by a selection of Ronnefeldt teas and a glass of Chandon Blanc de Blanc.

Mums will also receive a small gift and a rose. Cost is \$55pp.

The Loft

3 Lime St, King Street Wharf, 9299 4770, noon-3pm
Bookings essential

Stunning harbour views complement the hip interior of this sophisticated venue.

Head for the High Tea Lounge and share canapes and sweet petit-fours served on the traditional three-tiered platter.

Cost is \$35pp with tea and coffee or \$45pp with a choice of teapot cocktail or glass of sparkling wine.

Sofitel Sydney Wentworth

61-101 Phillip St, City, 9230 0700, 2pm-6pm
Bookings advisable

High tea in the Sofitel Lounge pays homage to the hotel's rich history.

The crowning glory of a menu featuring traditional sweet and savoury dainties is a cheesecake based on a recipe discovered when the hotel was renovated in 2007.

Believed to have been created around the time the hotel was opened in 1966, it features layers of cream cheese garnished with berries and fruits.

Cost is \$49pp or \$59 with a glass of Moët & Chandon Brut Imperial Champagne.
Cecily Ryan

