

[FREE] High Tea

## High Tea

*Jill Jones - Evans, Joe Gambacorta*  
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**Jill Jones - Evans, Joe Gambacorta : High Tea** before purchasing it in order to gage whether or not it would be worth my time, and all praised High Tea:

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High Tea is quite simply a ritual of pleasure and elementary decadence. Delicious and fun, it is an afternoon treat that satisfies the most basic desires of the palate whilst providing the perfect excuse for a gathering of friends and family. High Tea is an indulgent delight, filled with delicious and easy to make recipes, including classics like scones, pastries and finger sandwiches. The vast selection of high tea treats, of both the savory and sweet variation, is perfect for all occasions. (Jill Jones - Evans Joe Gambacorta)

About the Author Jill Jones-Evans is the owner and proprietor of The Victoria Room. An ultra-smooth dining establishment, richly decorated in British Raj style, this exotic dining room and award-winning cocktail bar is visited by the young, trendy, fun and young at heart. High Tea at The Victoria Room became increasingly popular and the concept of 'High Tea' has since become a new style of dining and a widely popular way to celebrate events Australia-wide. From it-girl gatherings and generational get-togethers to hen's days and birthdays, ladies of all ages (and many a fine gentleman, too) have enjoyed the company of dear friends over this wonderful revival of British tradition. Joe Gambacorta is Head Chef of The Victoria Room. His eclectic menus bring together traditional food with a touch of elegance in dishes that complement the decor and style of The Victoria Room. Joe had his beginnings as a young boy in his mother's kitchen where he assisted with the preparation of the weekly Sunday lunch. This passion developed over the years and before long he was training at MG Garage under one of Australia's most lauded chefs, Yanni Kyritsis. Joe later held his first head chef position at Jones the Grocer before committing himself to establishing the restaurant in The Victoria Room. Inspired by his Sicilian heritage, the Mediterranean influences from his apprenticeship years, and travels in the Middle East, Joe's dishes are a fusion of spices and delicacies that are partial to many cuisines but are not limited to any one in particular. His menus offer a graceful balance of simple flavours that change with the seasons to allow for a produce-driven carte du jour.