

Billy Tea & Damper

The traditional refreshment for stockmen and drovers is served in this unique setting. A tasty mug of steaming hot tea is consumed the old way, which is straight, without milk and sugar, although these are provided for those that have the need. This traditional brew became popular when our country was younger and more people lived in the "bush". When campfire cooking was the norm rather than the exception and when 'swaggies waltzed matilda' along the backroads in search of work or a meal from the 'squatters' along the way. Billy Tea is made by boiling water in a billy can, a tin can with a wire handle, adding tea leaves, and swinging it over your head to settle the leaves.



Billy Tea is always best accompanied by a fresh damper and you won't miss out on this at Tobruk Sheep Station. In colonial Australia, stockmen developed the technique of making damper out of necessity. Often away from home for weeks, with just a camp fire to cook on and only sacks of flour as provisions, a basic bread evolved. It was originally made with flour and water and a good pinch of salt, kneaded, shaped into a round ball, and baked in the ashes of the campfire or open fireplace. It was eaten with pieces of dried meat or spread with golden syrup (an extract from sugar cane that has a slight honey taste), but always with billy tea or maybe a swig of rum.



During Billy Tea and Damper, a lively and very funny presentation is provided on the background of the property, life in the Australian bush, how to make authentic Billy Tea and damper and an introduction to our wonderful team and our beautiful farm animals.