

desserts

lemon meringue served with raspberry coulis	17
individual pavlova ^{GF} with strawberries, passionfruit sauce, mixed berry sauce, chantilly cream & chocolate swirls	17
apple & prune crumble served warm with almond meal crumble & hokey pokey ice -cream	17
toblerone pate ^{GF} served with caramel sauce, chocolate bark, peanuts, berries & hokey pokey icecream	18
marsbar cheesecake served with caramel coulis, chocolate wafers, nuts	18
fruit plate ^{GF LF V VEGAN} selection of seasonal fruits	14
cheese plate for two trio of cheeses served with quince paste, apple & lavosh	28

coffees served with full cream, lite, soy or almond milk

cappuccino, café latte, flat white, short black , long black, mocha, macchiato, hot chocolate, piccolo latte, chai latte	5.5
affagato - with vanilla bean ice cream	8
add your favourite liqueur	9

teas 5

english breakfast, earl grey,
green, chamomile, peppermint,
lemon & ginger

liqueur coffees 15

irish (jamison irish whisky)
jamaican (tia maria)
baileys (baileys irish cream)
roman (galliano)
mexican (kahlua)

desserts wines

samos muscat, isle of samos	per glass	10
greece	per bottle	36
ports	glass	12
galway pipe port	glass	14
penfolds father 10 year old port	glass	16
hennessy vsop or martell vsop medaillon	glass	20

BYO cake – charge \$6 per person. Served with cream & garnish.
All prices include GST. 10% surcharge applies on Sundays & 15% Public Holidays
Credit Card Fee 1.5% mastercard / visa / amex