

desserts

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trio of sorbet
lemon lime, passionfruit & strawberry 14

passionfruit tart
with raspberry coulis & candied lemon
praline & chantilly cream 15

individual pavlova ^{GF}
with kiwi, berries, passionfruit sauce,
chantilly cream & chocolate curls 15

coconut panna cotta
with lychees, caramalized pineapple,
candied rhubarb, shortbread crumbs
& lychee gel 15

sticky date pudding
with candied walnuts, butterscotch
sauce & vanilla bean gelato 16

toblerone pate ^{GF}
served with caramel sauce, hokey
pokey gelato & peanut praline 16

peanut butter mousse parfait
served with chocolate cookie crumb &
chocolate whipped cream 16

baklava
served with greek yoghurt, honey &
crushed pistachios 12

brie cheese
with quince paste, fresh fruit & lavosh 14

coffees served with full cream, lite
or soy milk

cappuccino, café latte, flat white,
short black, long black, mocha,
macchiato, hot chocolate, vienna,
piccolo latte, chai latte 4

mug coffees 5

affagato - with vanilla bean ice
cream 6

add your favourite liqueur 8

teas

english breakfast, earl grey,
green, chamomile, peppermint,
lemon & ginger 4

liqueur coffees

irish (jamison irish whisky) 12

jamaican (tia maria) 12

baileys (baileys irish cream) 12

roman (galliano) 12

mexican (kahlua) 12

desserts wines

samos muscat, isle of
samos greece per glass 8
per bottle 28

tempus two pewter
series, botrytis per glass 9.5
perbottle 32

de bortoli noble one,
riverina nsw per glass 14
per bottle 48

ports & cognac

galway pipe glass 7.5

de bortoli black noble glass 9.5

penfolds grandfather glass 15

hennessy vsop glass 10

martell vsop medaillon glass 14

BYO cake – charge \$4 per person. Served with cream & garnish.

All prices include GST.

10% surcharge applies on Sundays & Public Holidays

^{GF}: GLUTEN FREE ^{LF}: LACTOSE FREE