

desserts

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trio of sorbet 14
lemon lime, passionfruit & strawberry

passionfruit tart 15
with raspberry coulis & candied orange zest & chantilly cream

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

mixed berry panna cotta 15
with berry coulis, chantilly & chocolate bark

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

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

baileys white chocolate mousse 16
served with caramel puff pastry, coffee gelato & flourless chocolate cake

baklava 12
served with greek yoghurt, honey & crushed pistachios

brie cheese 14
with quince paste, fresh fruit & lavosh

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 semillon, griffith nsw per glass 9.5 per bottle 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