

## desserts

### desserts

trio of sorbet  
lemon lime, passionfruit & strawberry 14

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

individual pavlova <sup>GF</sup>  
with kiwi, berries, passionfruit sauce,  
chantilly cream & chocolate curls 15

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

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

toblerone pate <sup>GF</sup>  
served with caramel sauce, hokey  
pokey gelato & peanut praline 16

salted caramel creme brulee  
served with almond cookie 16

flourless chocolate cake  
served with vanilla bean gelato &  
melted milk chocolate ganache 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  
semillon, griffith nsw 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