

desserts

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lemon tart
meringue & raspberry coulis 17

individual pavlova ^{GF}
with strawberries, passionfruit sauce,
mixed berry sauce, chantilly cream &
chocolate swirls 17

vanilla bean panna cotta
served with mango coulis, toasted
coconut & short crispbread 17

sticky date pudding
with house made toffee, butterscotch
sauce & vanilla bean gelato 18

toblerone pate ^{GF}
served with caramel sauce, chocolate
bark, peanuts, berries & hokey pokey
icecream 18

baklava
served with greek yoghurt, honey &
crushed almonds 14

fruit plate ^{GF LF V VEGAN}
selection of seasonal fruits 18

cheese plate for two
trio of cheeses served with quince
paste, apple & lavosh 28

coffees served with full cream, lite,
soy or almond

cappuccino, café latte, flat white,
short black, long black, mocha,
macchiato, hot chocolate, piccolo
latte, chai latte 4.5

affagato - with vanilla bean ice
cream 8

add your favourite liqueur 9

teas

english breakfast, earl grey,
green, chamomile, peppermint,
lemon & ginger 5

liqueur coffees

irish (jamison irish whisky) 15

jamaican (tia maria) 15

baileys (baileys irish cream) 15

roman (galliano) 15

mexican (kahlua) 15

desserts wines

samos muscat, isle of
samos greece per glass 10
per bottle 36

tempus two pewter
series, botrytis per glass 12
semillon, griffith nsw per bottle 36

ports & cognac

galway pipe port glass 12

penfolds father 10 year
old port glass 14

hennessy vsop glass 16

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 2.5% amex