

DESSERTS

\$12.9

Our fantastic seasonally inspired house-made desserts are the perfect way to cap off your dining experience

Apple Crumble

Baked apple crumble served with vanilla bean ice cream

Triple Choc Brownie

Premium dark, white and Dutch chocolate brownie served with hazelnut ice cream and rich chocolate ganache

Individual Lemon Citrus Tart

Tangy lemon tartlet with candied pistachio crumbs

Espresso Crème Brûlée GFa

Coffee espresso crème brûlée served with an Italian sponge finger

Belgian Waffles

Toasted Belgian style waffles topped with hot fudge sauce, strawberries and choc mint ice cream

Dessert Tasting Plate

Choice of three miniature sweets from the dessert menu

\$16.9

Cheese Board

The day's cheese served with quince paste, fresh fruits, crostini and crisp lavosh

Please ask wait staff for today's selection

\$16.9

V Vegetarian Va Vegetarian available
GF Gluten Free GFa Gluten Free available

ESPRESSO COFFEE

\$4.00

Cappuccino

Flat White

Latte

Long Black/Short Black

Affogato

Chai Latte

Hot Chocolate

Hot Mocha

Macchiato

LIQUEUR COFFEE

\$10.00

French Grand Marnier

Irish Jameson

Jamaican Tia Maria

Mexican Kahlua

Roman Galliano

DESSERT COCKTAILS

Toblerone

\$18.00

A tantalising dessert cocktail comprised of Kahlua, Baileys, honey and cream with a chocolate swirl

Espresso Martini

\$15.00

A creamy shot of espresso infused with Vodka and Kahlua all shaken into a truly indulgent martini