

DESSERT

Affogato Al Caffé (GF)	16
Rich Vanilla Ice Cream And Espresso Coffee	
Drunk: As Above And With Your Choice Of One Liqueur	+6
(Drambuie, Dom Benedictine, Chateau Chantelle Brandy, Frangelico, Kahlua, Baileys, Tia Maria, St Remy VSOP, Jameson)	
Louis XV Layered Mousse	18
White Chocolate Mousse, Burned Brioche, Dark Chocolate And 24K Gold Leaf	
Passion Fruit Pavlova (GF)	18
Meringue, Passion Fruit Curd And Chantilly	
Paris Brest, Toasted Almond Choux Pastry, Hazelnut Praline	18
Cheese Plate; Soft, Semi-Hard, Blue (GF*)	1 For 16 2 For 24 3 For 32
Fruit Bread & Seasonal Garnish	

DESSERT WINE

	GLS	BTL
'21 – Alexander Hill Moscato Vivace, Coonawarra, SA	12	55
'23 – Frogmore Creek Iced Riesling, Coal River Valley, TAS	12	45

COFFEE

We Proudly Serve Hyphen Coffee –

Sweet With Warm Roasted Undertones And A Smooth Milk Chocolate, Nutty Finish

Espresso Short Macchiato Piccolo	4
Long Black Cappuccino Latte Flat White Long Macchiato	5
Chai Latte Mocha Hot Chocolate	6
Lactose Free, Soy, Oat & Almond Milk Available	+50¢

TEA

Blossom – Organic Tea Leaves, Australia.

English Breakfast Special Earl Grey Jasmine Green Peppermint Green Chal Chamomile Violet (Lavender) Lemon Grass Ginger & Goji Berry	5
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(VEG) – Vegetarian (GF) – Gluten Free (VGN) – Vegan

*If you see an asterisk symbol please ask your waiter for that specific requirement

A 10% surcharge applies on Sundays and 15% on Public Holidays. All prices are GST inclusive. Please be advised that we do not split bills. Dishes may contain traces of nuts. For specific dietary requirements, please advise our staff prior to ordering your meal. All menu items are subject to seasonal availability and menu is subject to change.

