

## DESSERT

Affogato Al Caffé	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 And Seasonal Garnish	

## DESSERT WINE

	GLS	BTL
'21 – Hesketh Moscato, Limestone Coast, SA	10	40
NV – Hill Pink Moscato, Bellarine Peninsula	10	40
'19 – 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.

