



**D E S S E R T M E N U**

## **SWEET**

### **\$18 CHOCOLATE TART**

Bitter Chocolate Tart, Sour Cherries, Salted Caramel Gelato

### **\$16 GIN & TONIC CAKE**

Gin & Tonic Cake, Lemon Sorbet, Mint

### **\$16 PANNA COTTA**

Kaffir Lime & Coconut Panna Cotta, Ginger Syrup, Strawberry Salad

## **AFFOGATO**

**10**

Vanilla Ice cream, Espresso

Add

**10**

Baileys

Frangelico

Kahlua

Amaretto

## **CHEESE BOARD**

**27**

Chefs Choice Of Three Cheese's, Fruit Toast, Muscatels,  
Lavosh, Fruit

## **COFFEE & TEA**

Espresso		<b>3.5</b>
Double Espresso		<b>4</b>
Macchiato		<b>4</b>
Cappuccino		<b>4</b>
Latte		<b>4</b>
Flat White		<b>4</b>
Long Black		<b>4</b>
Hot Chocolate		<b>4</b>
Mocha		<b>4</b>
Chai Latte		<b>4</b>
English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea		<b>4</b>
Almond Milk		<b>0.5</b>
Soy Milk		<b>0.5</b>

## **DESSERT & FORTIFIED**

2008 Sandalford Estate 'Botrytis Semillon'	Margaret River, WA	<b>11</b>
2006 Redgate Ezabelle 'Fortified White	Margaret River, WA	<b>11</b>
NV Ramos Pinto Adriano 'Tawny Port'	Douro, POR	<b>13</b>

## **DIGESTIF**

Antica Formulae	Italy	<b>12</b>
Pernod	France	<b>12</b>
Amaro Montenegro	Italy	<b>12</b>
Averna	Italy	<b>10</b>
Fernet Branca	Italy	<b>12</b>
Manly Spirits Limoncello	Australia	<b>12</b>

## **COGNAC & BRANDY**

Hine VSOP	France	<b>13</b>
Bas Amro Armagnac	France	<b>16</b>
Hennessy VSOP	France	<b>14</b>
Remy Martin VSOP	France	<b>12</b>

