

## desserts

---

Sticky Date Pudding Butterscotch Sauce, Vanilla Bean Ice Cream	\$15.00
White Chocolate & Raspberry Crème Brulee Macadamia Nut Biscotti	\$15.00
Lemon Myrtle and Toffee Bavarois Pistachio Tuille	\$15.00
Seasonal Fruit Plate	\$15.00
Pear and Custard Crumble With Vanilla Ice Cream	\$15.00
Belgian Double Chocolate Fondant With White Chocolate Ice Cream	\$15.00
Cheese Plate to Share Chef's Selection of Australia's Finest Cheeses	\$18.50
Assorted Sorbet	\$15.00

# coffee & teas

---

Flat White	\$ 4.50	Earl Grey	\$ 4.50
Macchiatto	\$ 4.50	English Breakfast	\$ 4.50
Caffe Latte	\$ 4.50	Herbal Teas	\$ 4.50
Cappuccino	\$ 4.50	Vienna	\$ 4.50
Long Black	\$ 4.50	Hot Chocolate	\$ 4.50
Short Black	\$ 4.50		

# liquor coffee *All \$11.00*

---

Mexican – Kahlua	Roman – Galliano
Jamaican – Tia Maria	Irish – Whiskey
French – Brandy	Café Crème – Baileys
Café Orange – Cointreau	Italian – Sambucca
Mint Chocolate – Creme de Menthe	

**THE GREEK GODFATHER ~ \$14.00 ~**

Tuaca Liqueur and Metaxa 7 Star served with a short black

# dessert wines

---

De Bortoli Noble One NSW	glass \$10.50
	bottle \$46.00

# ports, whiskeys & cognacs

---

Grandfather	\$22.00	Canadian Club	\$ 8.00
Galway Pipe	\$14.00	Tuaca Liqueur Whiskey	\$10.50
Mr Nick's	\$10.00	Remy Martin V.S.O.P.	\$11.50
Hanwood	\$10.00	Remy Martin X.O.	\$20.00
Morris Liqueur Muscat	\$ 7.50	Hennessy V.S.O.P.	\$11.50
Makers Mark Bourbon	\$ 9.00	Hennessy X.O.	\$20.00
Johnnie Walker Black	\$10.50	Metaxa 7 Star	\$11.50
Chivas Regal	\$10.50	Grappa	\$11.50
Glenfiddich SR 12 yo	\$10.50		