

for the sweet lovers

Vanilla Panna Cotta Finished with Berry Compote	\$14.00
Mango, Coconut, Fangipane Tartlet Served with Coconut Sorbet	\$14.00
Chocolate Fondant Served with Vanilla Bean Ice Cream	\$14.00
Pavlova Topped with Seasonal Fruits finished with Passionfruit & Raspberry Coulis	\$14.00
Passionfruit Delight Passionfruit Parfait coated in White Chocolate & served with Mango Sorbet	\$14.00
Fresh Seasonal Fruit Plate	\$14.00
Bailey's Creme Brûlée Served with Almond Biscotti	\$14.00
Trio Chocolate Belgian Chocolate Fondant, White Chocolate & Chocolate Mousse Cup & Chocolate Baklava served with Vanilla Bean Ice-Cream	\$16.00
Sticky Date Pudding Hot Butterscotch Sauce & Vanilla Bean Ice Cream	\$14.00
Chef's Selection Of International & Australian Cheeses	\$16.00

coffee

Flat White	\$ 4.50	Mocha	\$ 4.50
Long Black	\$ 4.50	Espresso	\$ 4.50
Latte	\$ 4.50	Cappuccino	\$ 4.50

tea

Earl Grey	\$ 4.50	Peppermint	\$ 4.50
English Breakfast	\$ 4.50	Jasmine Green	\$ 4.50
Chamomile	\$ 4.50	Lemongrass & Ginger	\$ 4.50

affogato - \$6.00

Affogato with your choice of liqueur	\$15.00
<i>Baileys, Kahlua, Frangelico, Cointreau, Tuaca Vanilla, Ambra Limoncello or Di Saronna Amaretto</i>	

liqueur coffee

Mexican – Kahlua	\$12.00	Roman – Galliano	\$12.00
Jamaican – Tia Maria	\$12.00	Irish – Whiskey	\$12.00
French – Brandy	\$12.00	Café Crème – Baileys	\$12.00
Café Orange – Cointreau	\$12.00	Italian – Sambucca	\$12.00

THE GREEK GODFATHER - \$14.00

Tuaca Liqueur and Metaxa 7 Star served with a short black

ESPRESSO MARTINI - \$15.00

Stoli Vanil & Kahlua with a shot of fresh espresso

dessert wine

De Bortoli "Noble One" Botrytis Semillon	gl \$17.00 btl \$65.00
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after dinner favourites

Penfolds Grandfather Port	\$22.00	Glenmorangie 10yo	\$11.00
Galway Pipe	\$14.00	Metaxa 7 Star Brandy	\$11.50
Hanwood	\$10.00	Morris Liqueur Muscat	\$ 7.50
Hennessy VS	\$12.00	Ambra Limoncello	\$ 9.50
Hennessy V.S.O.P.	\$14.00	Tuaca Vanilla Liqueur	\$10.50
Hennessy X.O.	\$20.00	Candolini Grappa	\$11.50