

## Something Sweet

### **Lemon Meringue Pie**

*Served on a smear of lemon & mango  
curd*

**\$15.50**

### **Hot Chocolate Fondant**

*Dutch chocolate pudding, macerated  
strawberries & raspberry coulis*

**\$15.50**

### **Country House Sticky Date Pudding**

*Pudding served warm, smothered in  
butterscotch sauce & a velvety vanilla  
bean ice-cream*

**\$15.50**

### **Crème Brulee**

*Classic vanilla bean scented baked  
custard, torched sugar, candied orange  
& strawberries*

**\$15.50**

### **Dark Belgian Chocolate Mousse (Gluten Free Available)**

*served with Chantilly cream, almond  
tulle & fresh strawberries*

**\$15.50**

### **Sorbet Ice Cream**

*Chilled Mango & Lemon Sorbet (GF)*

**\$15.50**

### **Affogato**

*Vanilla Ice cream with a shot of  
espresso*

*(a liqueur of your choice available at an  
additional cost)*

**\$9.50**

**Please allow 15-20 minutes for  
dessert to arrive as they are made  
fresh to order.**

# Something Savoury

## **Cheese Board \$39**

### **Tarago – Shadows of Blue**

*The highly awarded flagship cheese reflects earthy qualities, especially on maturity with lasting intensity and a texture full of soft smooth appeal*

### **L'Artisan Triple Cream Brie**

*A delicious double brie style cheese with a rich yellow interior, soft, sticky, buttery texture and a mild creamy flavour with delicate herbal notes*

### **L'Artisan Fermier**

*A smeared rind semi hard cheese matured for two to four months. It features a nutty taste with pungent notes that become more obvious when old. It is a bit stronger than a classical Raclette because of a more frequent smearing*

### **Vintage Australian Cheddar**

*Cloth matured cheddar for 24 months. It is made in the style of traditional English clothbound cheddar and has an open texture and distinctively crumbly character. The flavour is deep and buttery with a well-balanced tang to finish*

*Served with fruit, lavosh & assorted crackers*

# Dessert Wines

## *Campbells Muscat NV*

Glass 60mls: \$12      Bottle 375mls: \$75

## *Campbell's Liquid Gold Topaque NV*

Glass 60mls: \$12      Bottle 375mls: \$75

## *Elderton Botrytis Semillon*

Glass 60mls: \$15      Bottle 375mls: \$95

## *De Bortoli Noble One*

Glass 60mls: \$15      Bottle 375mls: \$95

## *Carmes de Rieussec Sauternes*

Glass 60mls: \$16      Bottle 375mls: \$105

## *Soumah Botrytis Viognier*

Bottle 375mls: \$105

Glass 60mls

Bottle 750mls

## *Pedro Padlock Sherry*

Glass 60mls: \$13      Bottle 750mls: \$115

## *Seppeltsfield Para Port 10yrs*

Glass 60mls: \$15      Bottle 750mls: \$150

## *Mr.Pickwicks Tawny Port NV*

Glass 60mls: \$15      Bottle 750mls: \$180

## *Penfolds Grandfather Liqueur Port NV*

Glass 60mls: \$22      Bottle 750mls: \$275

## Digestives/Brandy /Cognac (30mls)

<i>Tia Maria</i>	\$10.50
<i>Chantelle Napoleon VSOP France</i>	\$10
<i>Averna</i>	\$10.50
<i>Baileys</i>	\$10.50
<i>Hennessy VSOP France</i>	\$15
<i>Frangelico</i>	\$10.50
<i>Kahlua</i>	\$10.50
<i>1979 Bas Armagnac France</i>	\$25
<i>Cointreau</i>	\$11.00
<i>Drambuie</i>	\$11.00
<i>Remy Martin XO France</i>	\$40
<i>Galliano (Black/White/Vanilla)</i>	\$11.00
<i>Grand Marnier</i>	\$11.00
<i>Courvoisier XO France</i>	\$40
<i>Montenegro</i>	\$11.00
<i>Dom Benedictine</i>	\$12.00
<i>Martell XO France</i>	\$40
<i>Limoncello</i>	\$13.00
<i>Chartreuse</i>	\$16.00
<i>Hennessy XO France</i>	\$40

## Coffee/Tea

Original Blend Giancarlo or Grinders Decaf with skinny or full cream milk.

Latte, Cappuccino, Flat White, Long Black, Short Black, Long Macchiato, Short Macchiato or Piccolo Latte

English Breakfast, Earl Grey, Peppermint, Green Tea

all \$4.50