

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

Pavlova with Berries

Pavlova nests with Chantilly cream & summer berries

\$15.50

Dark Belgian Chocolate Mousse (Gluten Free Available)

served with Chantilly cream, almond tuille & 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 and Coffees

	<u>Glass 60mls</u>	<u>Bottle 375mls</u>
Elderton Botrytis Semillon	\$15.00	\$95
De Bortoli Noble One	\$15.00	\$95
Soumah Botrytis Viognier		\$105
Carmes de Rieussec Sauternes	\$16.00	\$105
Campbells Muscat NV	\$12.00	\$75
Campbell's Liquid Gold Topaque NV	\$12.00	\$75

	<u>Glass 60mls</u>	<u>Bottle 750mls</u>
Pedro Padlock Sherry	\$13.00	\$115
Seppeltsfield Para Port 10yrs	\$15.00	\$150
Mr.Pickwicks Tawny Port NV	\$15.00	\$180
Penfolds Grandfather Liqueur Port NV	\$22.00	\$275

Digestives 30mls

Tia Maria	\$10.50
Averna	\$10.50
Baileys	\$10.50
Frangelico	\$10.50
Kahlua	\$10.50
Cointreau	\$11.00
Drambuie	\$11.00
Galliano (Black/White/Vanilla)	\$11.00
Grand Marnier	\$11.00
Montenegro	\$11.00
Dom Benedictine	\$12.00
Limoncello	\$13.00
Chartreuse	\$16.00

Brandy / Cognac 30mls

Chantelle Napoleon VSOP	France	\$10
Hennessy VSOP	France	\$15
1979 Bas Armagnac	France	\$25
Remy Martin XO	France	\$40
Courvoisier XO	France	\$40
Martell XO	France	\$40
Hennessy XO	France	\$40

Coffee:

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
all \$4.50

Tea:

English Breakfast, Earl Grey, Peppermint, Green Tea

all \$4.50