

Dessert Menu

GF	Trio of Sorbets Served with house-made tuille.	14.9
	Creme Brulee of the Day (gluten free without biscotti) Served with biscotti.	14.9
GF	Honey, Hazelnut & Chocolate Tartufo Served with coconut anglaise, strawberry coulis & fresh blueberries.	12.9
	Sticky Date Pudding Served with butterscotch sauce & house-made vanilla ice cream.	12.9
GF	Flourless Chocolate Pudding Served with warm dark chocolate ganache & house-made espresso ice cream.	14.9

Tea & Coffee

		DOUBLE	
	Espresso	4.0	3.0
	Macchiato	4.5	3.5
	Long Black		3.5
	Flat White	4.5	3.9
	Latte	4.5	3.9
	Cappuccino	4.5	3.9
	Vienna		4.5
	Long black topped with whipped cream.		
	Mocha		4.5
	Espresso & chocolate topped with foamed milk.		
	Hot Chocolate		4.5
	Iced Coffee		6.9
	Topped with whipped cream.		
	Affogato		5.9
	Add a liqueur of your choice		13.8
	English Breakfast		4.5
	Earl Grey		4.5
	Green Tea		4.5
	Iced Tea - Mango or Lemon		5.0

From The Bar

	Espresso Martini Belvedere vodka, Kalhua, Creme De Cacao, chocolate, cinnamon & espresso, Shaken & served with a cream float.	14.9
	Vienna Soother Espresso, cream, chocolate & cinnamon, shaken & served over crushed ice.	7.9
	Hennessy VS Cognac	12.9
	Hennessy VSOP Cognac	14.9
	Galway Pipe	7.0
	Penfolds Grandfather	14.9
	Campbells Classic Rutherglen Muscat	9.9
	Campbells Classic Rutherglen Tokay	9.9

Dessert Wine

	Hollick "The Nectar" Botrytis Reisling - Coonawarra, S.A	40.0	8.5
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