



DESSERTS

GF	Trio of Sorbet Served w Biscotti of the day.	12.9
GF	Lemon & Polenta Cake Served w a lemoncello syrup & citrus sorbet.	9.9
GF	Chocolate & Hazelnut Tartufo Served w coconut anglaise & strawberry coulis.	10.9
GF	Ginger & Lemongrass Pannacotta Served w a tropical sorbet & a chilli orange glaze.	10.9
	Sticky Date Pudding Served w a Butterscotch sauce & house made vanilla bean ice cream.	10.9

TEA & COFFEE

		DOUBLE
Espresso		3.0 4.0
Macchiato		3.3 4.3
Long Black		3.3
Flat White		3.9 4.5
Latte		3.9 4.5
Cappuccino		3.9 4.5
Vienna		4.5
Long black topped w whipped cream		
Mocha		4.5
Espresso & chocolate topped w foamed milk		
Hot Chocolate		4.5
Iced Coffee		6.9
Topped w whipped cream		
Affogato		5.9
Vanilla ice cream w a shot of espresso		
English Breakfast		4.5
Earl Grey		
Green Tea		
Iced Tea - Mango or lemon		5.0

FROM THE BAR

Vienna Soother		7.9
Espresso, cream, chocolate & cinnamon, shaken & served over crushed ice.		
Espresso Martini		14.9
Belvedere vodka, Kalhua, creme de cacao, chocolate, cinnamon & espresso, shaken & served w a cream float.		
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 Riesling - Coonawarra, S.A.	40.0	8.5
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