

DESSERT

TRIO OF SORBET (V)(GFA)(DF) | 14

lemon sorbet, mango sorbet, raspberry sorbet, wafer

CHOCOLATE FONDANT (V) | 15

raspberry sorbet, hazelnut crumb

BISCOFF CHEESECAKE (VE)(GF) | 15

caramel sauce, raspberry compote

ETON MESS (V)(GF) | 16

pavlova, mango sorbet, blackberry compote, mint, freeze dried mandarin

CHEESE PLATE (V)(GF) | 24

smoked cheddar, camembert, blue cheese, charcoal cracker, blueberry jam, dried apricots

AFFOGATO (V) | 11

espresso shot, vanilla ice cream

ADD A SHOT OF FRANGELICO | 7.5

COFFEE | CUP 4.8 | MUG 5.8

cappuccino, flat white, latte, long black, short black, macchiato

HOT CHOCOLATE | CUP 4.8 | MUG 5.8

LACTOSE FREE MILK + 50C

SOY, ALMOND, OAT MILK + \$1

T2 TEA | 4.5

English breakfast, peppermint, earl grey, green tea

DESSERT WINE

Seppeltsfield | 10 Year Old Port

60ML
8 B

Mr Riggs | Sticky End Viognier 375ml

42

Di Giorgio | Lucindale Botrytis Semillon 500ml

42

d'Arenberg | The Noble Botryotinia Fuckeliana 375ml

45

d'Arenberg | The Noble Mud Pie 375 ml

47

De Bortoli | Noble Sauterne 375ml

57

DF	Dairy Free		
V	Vegetarian	VE	Vegan
GF	Gluten Free	GFA	Gluten Free Available

Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens. 15% surcharge applies on public holidays.