

Indulgences

chocolate mint assiette	13.9
quince & mascarpone dacquoise with quince jelly	13.9
baked lemon tart with lavender ice cream cones	13.9
bread & butter custard with brioche & poached pear, served with vanilla anglaise (10 min)	13.9
mixed dessert platter (serves two) a taste of all of the above	20.9
rhubarb soufflé served with rhubarb ice cream	13.9
a selection of australian cheeses with assorted crisp breads and dried fruits	17.9

After Dinner

Cappuccino	4.4	Café Latte	4.6
Espresso	4.2	Flat White	4.4
Long Black	4.4	Macchiato	4.2
Mocha	4.6	Vienna	4.6
Hot Chocolate	4.6		

Tea Selection

4.2

English Breakfast	Chamomile
Irish Breakfast	Peppermint
Earl Grey	

Liqueur Coffees

Roman – Galliano	9.9	Jamaican – Tia Maria	9.9
Irish – Irish Whisky	9.9	Mexican – Kahlua	9.9

Dessert Wine

2003 Brown Brothers Orange Muscat & Flora	375ml	6.0/25.0
2003 Cookoothama Botrytis Semillon	375ml	34.0
2003 Tempus Two "Pewter" Botrytis Semillon	375ml	38.0
2003 De Bortoli Noble One	375ml	50.0

Port & Cognac

Galway Pipe	8.5	Courvoisier VSOP	9.5
Hanwood	9.0	Remy Martin VS	9.5
Grandfather	10.5		