

## DESSERTS

Crème brûlée with passionfruit shot and biscotti	16
Caramelised banana mille feuille with pistachio praline and vanilla bean ice cream	16
Tiramisu – a traditional Italian dessert of mascarpone cream and espresso liqueur soaked sponge topped with chocolate sauce and served with white chocolate biscotti	16
Summer berry bavarian accompanied by muscat glazed fruit medley	16
Chocolate and almond scented tart with delicate almond slices and frangelico semi-freddo	16
Coffee and dessert special Your choice of coffee served with flourless chocolate mud cake	16
Indulgence Plate for Two – Chefs Selection of desserts to share	27

## **CHEESE**

Tarago – Blue, Gippsland Victoria	16
Pyengana – Cloth bound cheddar, Tasmania	16
La buche d’Affinois Brie – Lyon France Cheese maker – Formagerie Guilloteau	16
Boschetto Al Tartufo – Northern Italy	16
Served with crackers and fig paste	
Tasting Plate	27

## PORTS, MUSCATS & COGNACS

McWilliams Hanwood Port	\$10
Yalumba Galway Pipe Port	\$12
Penfold's Grandfather Port	\$18
Morris Liqueur Tokay	\$8
Morris Liqueur Muscat	\$8
Hennessy V.S.O.P Cognac	\$18
Courvoisier V.S.O.P Cognac	\$20
Hennessy XO Cognac	\$30

## DESSERT WINES

2009 Brown Brothers Orange Muscat & Flora  
375ml bottle \$35 by the glass \$9.<sup>50</sup>

2006 Gramps Botrytis Semillon  
375ml bottle \$35

2007 Frogmore Creek Iced Riesling  
375ml bottle \$46 by the glass \$12.<sup>50</sup>

2007 De Bortoli Noble One  
375ml bottle \$46 by the glass \$12.<sup>50</sup>

## **COFFEE**

**\$4.75**

*made with Caffé Ducale Espresso*

Cappuccino  
Flat White  
Café Latte  
Mocha

Short Black  
Long Black  
Machiatto  
Hot Chocolate

### **Liqueur Coffee**

**\$15**

Kahlua (Mexican)  
Tia Maria (Jamaican)  
Galliano (Italian)

Baileys  
Irish whisky  
Frangelico

## **TEA**

**\$4.75**

Loose leaf tea varieties

English Breakfast  
Chamomile  
Peppermint

Earl Grey  
China Jasmine Green  
Ginger and Lemongrass