

Desserts

White chocolate Brûlée 22
Chantilly cream and fresh strawberry (GF, NF)

Sticky Date Pudding 20
*Warm butterscotch sauce
 salted caramel ice cream (NF)*

Profiteroles with vanilla bean Ice Cream 20
*Warm chocolate ganache sauce
 fresh strawberry (NF)*

Trio of Sorbets 18
*Lemon, Raspberry and mango
 (GF, DF, NF)*

Victorian Cheese Board 28
*Washed rind - blue vein and hard cheese- Quince paste served with
 Toasted fruit bread and crackers*

Coffee and Tea

Liquor coffee	17	English Breakfast	5
Latte	5	Earl Grey	5
Flat white	5	Peppermint	5
Cappuccino	5	Chamomile	5
Long Mac	5	Green tea	5
Short Mac	5	Darjeeling	5
Short Black	5	Almond Milk	1
Long Black	5	Decaffeinated Coffee	1
Mocha	6	Extra Shot	1
Hot Chocolate	6	Mug Coffee	0.50
Chai Latte	6	Ice Coffee	9.5
Cakeage	5 p/p	Ice chocolate	9.5
		Affogato	9.5

Dessert Wine

			Glass	Bottle
<i>Di Giorgio (Lucindale Botrytis Semillon)</i>	2011	500ml	30	100
<i>Lilly Pilly Noble blend</i>	2016	375ml	25	80
<i>Konrad (Noble Two)</i>	2007	375ml		180
<i>Noble ONE (Botrytis Semillon)</i>	2016	375ml		80