

# Desserts

## White chocolate crème brûlée 22

*Topped with Chantilly cream and berry coulis (GF, NF)*

## Vanilla bean panna cotta 22

*Short bread crumb, toasted meringue & finished with lemon curd (NF)*

## Warm chocolate fondant 24

*served with vanilla bean ice cream & fresh strawberry (NF)*

## Profiteroles with Vanilla Bean Ice Cream 20

*Served with a warm chocolate ganache sauce  
and fresh strawberry (NF)*

## Trio of Sorbets 19

*Blood orange, Raspberry and mango  
(GF, DF, NF)*

## Victorian Cheese Board 30

*Washed rind, blue vein and hard cheese- Quince paste served with  
Toasted fruit bread and crackers*

## Coffee and Tea

Liquor coffee	18	English Breakfast	6
Latte	6	Earl Grey	6
Flat white	6	Peppermint	6
Cappuccino	6	Chamomile	6
Long Mac	6	Green tea	6
Short Mac	5	Darjeeling	6
Short Black	5	Almond Milk	1.50
Long Black	5.5	Decaffeinated Coffee	1.50
Mocha	6.5	Extra Shot	1.50
Hot Chocolate	7	Mug Coffee	7.50
Chai Latte	6.5	Ice Coffee	10
Cakeage	5 p/p	Ice chocolate	10
		Affogato	11

## Dessert Wine

			<i>Glass</i>	<i>Bottle</i>
<i>Di Giorgio (Lucindale Botrytis Semillon)</i>	SA	2018	20	100 (500ml)
<i>Heggies Botrytis Riesling</i>	SA	2023	25	75 (375ml)
<i>De Bortoli (Noble One Botrytis Semillon)</i>	NSW	2020	33	80 (375ml)
<i>Chateau Filhot Sauternes</i>	France	2019	40	120 (375ml)
<i>Autumn Leaf</i>	NSW	2015	35	130 (375ml)