

Desserts

Dark chocolate crème brûlée 25

Topped with Chantilly cream and berry compote (GF, NF)

Warm pear and blackberry crumble 24

Pear, blackberry compote, burnt butter & honey crumb with vanilla ice cream (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 32

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