

Something Sweet

for \$15.50

Hot Chocolate Fondant

*Indulgent rich chocolate cake
with a gooey, molten chocolate centre
with macerated strawberries &
raspberry coulis*

Country House Sticky Date Pudding

*Pudding served warm, smothered in
butterscotch sauce & a velvety
vanilla bean ice cream*

Crème Brûlée

*Classic vanilla bean scented baked custard,
torched sugar & strawberries*

Dark Belgian Chocolate Mousse

(GFA available)

*served with Chantilly cream, almond tuille &
fresh strawberries*

Lemon Cheesecake

with whipped cream and strawberries

Apple & Berry Crumble

(Vegan & Dairy free option available)

served with vanilla bean ice cream

Affogato

*Vanilla Ice cream with a shot of espresso
(a liqueur of your choice available at an
additional cost)*

\$9.50

**Please allow 15-20 minutes for dessert to
arrive as they are made fresh to order.**

GFA – Gluten Free Aware: Made without gluten-
containing ingredients. Prepared in a shared
kitchen, traces of gluten may be present.

Something Savoury

Tarago – Shadows of Blue

The highly awarded flagship cheese reflects earthy qualities, especially on maturity with lasting intensity and a texture full of soft smooth appeal

L'Artisan Triple Cream Brie

A delicious double brie style cheese with a rich yellow interior, soft, sticky, buttery texture and a mild creamy flavour with delicate herbal notes

L'Artisan Fermier

A smeared rind semi hard cheese matured for two to four months. It features a nutty taste with pungent notes that become more obvious when old. It is a bit stronger than a classical Raclette because of a more frequent smearing

Vintage Australian Cheddar

Cloth matured cheddar for 24 months. It is made in the style of traditional English clothbound cheddar and has an open texture and distinctively crumbly character. The flavour is deep and buttery with a well-balanced tang to finish

served with fruit, lavosh, nuts & assorted crackers

1 cheese

\$21

2 cheeses

\$27

3 cheeses

\$33

All 4 cheeses

\$39

Dessert Wines

Campbells Muscat NV

Glass 6omls: \$12 Bottle 375mls: \$75

Campbell's Liquid Gold Topaque NV

Glass 6omls: \$12 Bottle 375mls: \$75

Elderton Botrytis Semillon

Glass 6omls: \$15 Bottle 375mls: \$95

De Bortoli Noble One

Glass 6omls: \$15 Bottle 375mls: \$95

Carmes de Rieussec Sauternes

Glass 6omls: \$16 Bottle 375mls: \$105

Soumah Botrytis Viognier

Bottle 375mls: \$105

Fortified Wines

Pedro Padlock Sherry

Glass 6omls: \$13 Bottle 750mls: \$115

Seppeltsfield Para Port 10yrs

Glass 6omls: \$15 Bottle 750mls: \$150

Mr.Pickwicks Tawny Port NV

Glass 6omls: \$15 Bottle 750mls: \$180

Penfolds Grandfather Liqueur Port NV

Glass 6omls: \$22 Bottle 750mls: \$275

Digestives/Brandy /Cognac (30mls)

Chantelle Napoleon Brandy

\$10

Tia Maria

\$10

Baileys

\$10

Frangelico

\$10

Kahlua

\$10

Grand Marnier

\$11

Cointreau

\$11

Montenegro

\$11

Averna

\$12

Galliano (Black/White/Vanilla)

\$12

Limoncello

\$13

Dom Benedictine

\$13.5

Drambuie

\$13.5

Hennessy VSOP France

\$15

Chartreuse

\$17

Janneau Grand Armagnac France

\$25

Martell XO France

\$40

Remy Martin XO France

\$40

Courvoisier XO France

\$40

Hennessy XO France

\$40

Coffee/Tea

*Original Blend Giancarlo or Grinders Decaf with
skinny or full cream milk.*

*Latte, Cappuccino, Flat White, Long Black, Short
Black, Long Macchiato, Short Macchiato or Piccolo
Latte*

*English Breakfast, Earl Grey, Peppermint, Green
Tea*

all Ga\$4.50