

## DESSERTS

**Homemade Citrus Tart** 15  
Served with vanilla gelato

**Apple & Blueberry Crumble** 16  
Served with vanilla gelato & blueberry compote

**Panna cotta (GF)** 15  
Homemade nutella panna cotta

**Affogato** 9.5  
Vanilla ice cream with a shot of espresso

**Affogato Frangelico** 15  
Vanilla ice cream with a shot of hazelnut flavoured liqueur & espresso



## CHEESE

Served with quince paste, fresh fruits, lavosh & gluten free crisp wafers

**Cheese Platter** 29

➤ **Maffra Red Wax Cheddar**  
Matured full bodied flavour with citric & salty notes

➤ **Tarago River Triple Cream Brie**  
Rich interior with citric flavours near the rind

➤ **Berry's Creek Tarwin Blue**  
Moist & not too crumbly with long intensity

**Individual Cheeses** 9

Surcharges: Weekend Dining incurs **10%** surcharge to total bill.  
Public Holiday Dining incurs **15%** surcharge to total bill.

## DESSERT WINES

**Galway Pipe 12 Year Old Grand Tawny (45 mls)** 10 GLS

**2016 Margan Botrytis Semillon (90 mls)** 12  
Hunter Valley, NSW

**Penfolds Grandfather Tawny(45 mls)** 22



## COFFEE & TEA

**Espresso, Macchiato, Long Black** 4

**Cappuccino, Flat White, Latte** 5

**Mocha, Hot Chocolate, Chai Latte** 5.5  
**Caramel Latte, Vanilla Latte**

**Extras** 0.5  
Decaf, Double shot, Soy, Almond milk, Lactose free milk, cream, Honey, Lemon

**Iced Latte** 5

**Irish Coffee, Baileys Coffee** 12

**Pot of Hot Water** 2

**Tea** 5.5  
English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea

(V) = Vegetarian / (GF) = Gluten Free / (DF) = Dairy Free