



## Dessert Menu

Traditional Crème caramel with a strawberry balsamic salsa and a vanilla tuille wafer.

\$9.8

Churros (Spanish Donuts) Coated in cinnamon sugar & served with maple syrup & chocolate Hazelnut ice cream

\$9.8

Sticky Date & Chocolate Pudding with butter scotch sauce & banana crisps.

\$9.8

Rich Chocolate Mousse with layers of coffee meringue & mousse accompanied by almond biscotti

\$10

*Please see our cake display fridge for more delicious cakes, served with berry coulis & double whipped cream.*

A great match with a glass of Orange Muscat Flora



## Cheese Platter

*A Choice of Cheeses;*

Roaring 40's Blue

Double Brie

Smooth Cheddar

Accompanied by muscatels, pear slices, Quince Paste and crackers

1 Cheese Selection                      \$13

2 Cheese Selection                      \$21

All 3 Cheeses                              \$30

A civilized finish with a good red or a tippie of port



## **Beverages**

### **Coffee**

Cappuccino	\$3.5
Café Latte	\$3.5
Short Black	\$3.5
Long Black	\$3.5
Macchiato	\$3.5
Dobiato	\$3.5
Bubbaccino	\$1.0
Mugs Available	\$4.5
Soy Milk	.5

### **Pot of Tea**

English Breakfast	\$3.2
Irish Breakfast	\$3.2
Earl Grey	\$3.2
Green Tea	\$3.2
Camomile Tea	\$3.2
Peppermint Twist	\$3.2
Lemon Twist	\$3.2
Tea Drops Herbal Teas	\$3.8

(Please see display for selection)



## **Liqueurs**

Bailey's Irish Cream, Kahlua, Malibu, Tia Maria,  
Butterscotch Schnapps, Galliano, Amaretto, Grand Marnier,  
Cointreau, Frangelico, Drambuie, Dom Benedictine  
\$8.5

Cognac – Martell or VSOP  
\$8.5

Fortified Wines – Our selection of Port & Muscat  
\$7

Sherry - Sweet, Dry or Cream Sherry  
\$4.5

No EFTPOS Payments below \$15  
A 10% surcharge applies to meals & drinks on Public Holidays