

Desserts

Classic vanilla crème brulee with compote of rhubarb & hazelnut tuille	13.50
Pear poached in spiced red wine with vanilla crème fraiche & candied macadamias	12.90
Triple chocolate cheesecake, New York style, with cardamom clotted cream	12.90
Cheese plate with a selection of local & imported cheese, condiments & lavosh	19.50

Biscuits

Wild berry & yoghurt, chocolate macadamia, smartie cookie, yoyo	2.90
Florentine, cranberry & white chocolate	3
Baked muffins, rocky road	4.90

Tea

English breakfast, Earl grey, Peppermint, Camomile, Lemon & Ginger, Sencha green

Coffee

Latte, Cappuccino, Flat white, Long black, Espresso, Macchiato, Mocha, Hot chocolate, Chai, Affogato

Stickys

2005 Red Hill Botrytis – Griffith	35 / 8
2007 De Bortoli Noble One – NSW	39
Liquor Affogato	10

Kids Menu (under 12 only)

Junior 'fish & chips' (grilled or fried)	11.90
Calamari & chips	9.90
Chicken breast nuggets & chips	9.90
Penne bolognese	9.90
Penne - Napoli sauce or cheese & butter	9.90
Ice cream (plain, chocolate or strawberry topping)	3.50