

dessert

raspberry & frangipani tart 14.0

white peach ice cream, poached plums,
vanilla cream

wattleseed brulee 13.0

sweet honey almond pastry, blackberry compote

banana split cheesecake 14.0

chocolate sauce, peanut butter ice cream,
double cream

chocolate tasting plate 18.0

to share – chefs selection

gelato 9.5

choose two scoops of either vanilla, coffee, chocolate or
strawberry gelato, served with house-made honeycomb

cheese plates

one cheese – 9.0 two cheeses – 16.0 three cheeses
– 22.0 (cheddar, brie or blue) all served with fruit
toast, crispbreads,
quince paste & fresh apple

affogato

espresso & vanilla ice-cream – 6.5 plus baileys
30ml add – 6.0

Ask about our 1841 cake of day selection

birthday coming up? ask about our delicious
home-made cakes! 48 hours notice required

tea leaves

pot – english breakfast. earl grey.
peppermint. green. chamomile

coffee

flat white. long black.
espresso. cappuccino. macchiato – 4
mugs – 5

iced coffee. iced chocolate.

with cream & ice-cream – 5

extra shots. decaf. soy add .50c

liqueur coffees – 12.5

italian – amaretto irish – jameson irish
whiskey jamaican – coruba rum french
– cointreau mexican – kahlua

port & sticky dessert

wine 60ml

peter's old ruby port – 5.5

grant burge tawny port – 7

galway pipe tawny port – 7

john kosovich verdelho autumn harvest – 11

penfold's grandfather – 13.5

talijancich solero 1961

– 22 glass – 130 bottle

john kosovich reserve muscat 20

glass – 120 bottle

cognac 30ml

hennessy xo – 22 courvoisier

vsop – 14