

DESSERT MENU

tiramisu

with almond biscotti
\$14

coconut crème brulee

with toasted banana bread & rhubarb
compote
\$14

sticky date pudding

butterscotch sauce & vanilla gelato
\$14

chocolate honeycombe parfait

almond cake & pistachio nougat
\$14

duo of gelato

\$9.5

choice of vanilla, coffee, chocolate and
strawberry gelato
served with house-made honeycomb

rose and crown cheese plates

please ask waiter for the cheese menu

1 cheese selection
\$10

2 cheese selection
\$18

3 cheese selection
\$23

all served with fruit toast, crispbreads, quince paste,
muscatels and fresh apple

affogato

5 senses espresso & vanilla ice-cream
\$6.5
plus shot of baileys
+ \$6

**having a birthday?
please enquire about our cup cakes.
choice of vanilla or orange.
minimum 24 hours notice required.**

tea leaves selection

English breakfast, Earl grey,
peppermint, green,
camomile tea leaves served in a plunger
\$4.00

coffee selection

flat white, long & short black, cappuccino,
long & short macchiato \$4.00
latte, mocha \$4.50
hot chocolate \$4.50

iced coffee & iced chocolate
(with cream)\$5.00
extra shots, decaf, soya +.50 ea

liqueur coffee selection:

monks – dom benedictine
irish – jameson irish whiskey
jamaican – coruba rum
roman – galliano
mexican – kahlua
\$12.50

Ports & Sticky Dessert Wine Selection (60ml) :

Talijancich 1961 solero 1961
\$22

John Kosovich reserve Muscat
\$20

Peters old port
\$5.50

Talijancich Liqueur Shiraz
\$9

Talijancich Liqueur Verdelho
\$9

Penfolds Grandfather Port
\$13.5

Grant Burge tawny port
\$7

Galway pipe tawny port
\$7

John Kosovich Verdelho (autumn harvest)
\$11

Cognac 30ml

Hennessey X.O \$22
Courvoisier V.S.O.P \$14