



Dessert Menu

Introduce yourself to our house made desserts, locally sourced coffee & delectable after dinner treats



Tea & Coffee

beans supplied by yahava koffee works. our beans are a blend of colombian, ethiopian and papua new guinea coffee which provide notes of cocoa, dark caramel, and toffee nuts - a rich full blend

			
FLAT WHITE	\$4.50	\$5.50	
CAPPUCCINO	\$4.50	\$5.50	
LATTE	\$4.50	\$5.50	
ESPRESSO	\$4.50		
DOUBLE ESPRESSO	\$5.00		
LONG BLACK	\$4.50		
SHORT MACCHIATO	\$4.50		
LONG MACCHIATO	\$5.00		
MOCHA		\$5	
HOT CHOCOLATE		\$5	
CHAI LATTE	\$4	\$5	
DIRTY CHAI	\$5	\$6	
ICED LATTE			\$6
ICED CHOCOLATE *			\$7
ICED COFFEE *			\$7

*SERVED WITH VANILLA ICE CREAM

extra shot +0.50 | decaf + 0.50 | soy, almond, oat, lactose free +1.00
skim milk available

	
ENGLISH BREKKY LOOSE LEAF TEA	\$5
EARL GREY LOOSE LEAF TEA	\$5
JASMINE GREEN LOOSE LEAF TEA	\$5
SENGHA GREEN LOOSE LEAF TEA	\$5
ROSE BLEND GREEN LOOSE LEAF TEA	\$5
PEPPERMINT HERBAL LOOSE LEAF TEA	\$5
CHAMOMILE HERBAL LOOSE LEAF TEA	\$5

House Classics

STICKY FIG PUDDING | \$14.00

classic sticky fig pudding served with a warmed rich butterscotch sauce and a burnt honey ice cream.

VANILLA BEAN BRULEE (GFO) | \$14.00

a traditional brulee served with a walnut and cinnamon biscotti.

CRUMBLE OF THE DAY | \$14.00

seasonal fruit filling topped with a delicious buttery crumb and served with a vanilla bean ice cream.

ask our staff for todays filling

Contains traces of nuts

SEMIFREDDO (GFO) | \$14.00

raspberry and pistachio semifreddo accompanied by a strawberry and mint salad topped with a tropical coulis and garnished with a pistachio crumb

GELATO | \$10.00

two scoops of gelato with a choice of chocolate, vanilla, strawberry or coffee and served with a honeycomb shard

VEGAN OPTION | +\$1.00 PER SCOOP

salted caramel or vanilla

SORBET (VEGAN) | \$10.00

two scoops of green apple



Cocktails

FRUIT TINGLE | \$14.00

vodka, blue curacao, lemonade, strawberry syrup

PINA COLADA | \$16.00

white rum, coconut cream, pineapple juice

MARGARITA | \$18.00

jose cuervo tequila, cointreau, citrus, salt

COSMOPOLITAN | \$18.00

vodka, cointreau, lime juice, cranberry juice

BLOODY MARY | \$19.00

smoked vodka, worcestershire sauce, tabasco, tomato juice

CLASSIC MARTINI | \$18.00

old youngs gin, vermouth, dash of salt, olive

MOJITO | \$18.00

white rum, mint, sugar syrup, lime wedges

APEROL SPRITZ | \$17.00

aperol, prosecco, soda, orange garnish

ESPRESSO MARTINI | \$19.00

coffee liqueur, absolute vanilla vodka, white creme de cacao

LONG ISLAND ICED TEA | \$22.00

rum, tequila, vodka, gin, cointreau, citrus, cola



Cheese Plate

ONE CHEESE \$16 | TWO CHEESE \$21

THREE CHEESE \$ 26

BRIE

a surface ripened Australian brie. rich, delectably soft and creamy.

BLUE STILTON

rich full flavoured stilton. with a creamy feel and texture. hand crafted in the UK

ORGANIC CHEDDAR

matured cheddar which is deliciously smooth and creamy with a full depth of rich flavour. organically produced in the UK.

HAVE YOUR CHOICE OF 1, 2 OR 3 CHEESES,
MIX AND MATCH OR ALL THE SAME!

CHEESE PLATES ARE SERVED WITH A SELECTION OF CRACKERS,
FRUIT TOAST, QUINCE PASTE, FRESH STRAWBERRIES AND PEAR.



After Dinner

LIQUEURS

BAILEYS | \$10.00

FRANGELICO | \$10.00

TIA MARIA | \$10.00

DOM BENEDICTINE | \$10.00

GRAND MARNIER | \$10.00

LIMONCELLO | \$10.00

COGNACS

COURVOSIER VSOP | \$18.00

HENNESSY VSOP | \$20.00

HENNESSY XO | \$25.00

DESSERT COFFEES

IRISH COFFEE W/ JAMESONS | \$12.50

AFFOGATO W/ FRANGELICO | \$14.00

AFFOGATO W/ BAILEYS | \$14.00

AFFOGATO W/ DOM BENEDICTINE | \$14.00

PORTS

a sweet nightcap - serving size 60ml

GALWAY PIPE | \$8.00

PENFOLDS GRANDFATHER | \$16.00

TALIJANCICH RESERVE 1961 SOLERO MUSCAT | \$36.00

TALIJANCICH OLD PETERS PORT | \$9.00

GRANT BURGE AGED TAWNY | \$9.00

STICKY DESSERT WINES

a sweet nightcap - serving size 60ml

TALIJANCICH VERDELHO LIQUER | \$8.00

JOHN KOSOVICH AUTUMN HARVEST SEMILLON VERDELHO | \$12.00

DEBORTOLI DEEN VAT 5 BOTRYTIS SEMILLON | \$12.00

