

DESSERT MENU

Chefs Dessert Special

please ask your waitperson
for details on todays special creation 11

Tropical Sorbet

seasonal fruit flavours 11

Orange & White Chocolate Pannacotta

w/ honey wafer 11

Vanilla Bean Brulee

w/ seasonal fruit compote 11

Ginger Pudding

w/ bundaberg rum & orange cream 11

Oven Baked Waffles

w/ mocha chocolate ganache 11

Australian Cheese Plate

Vintage Cheddar

Blue Vein

Tasmanian Brie

served w/ a selection of fresh & dried fruits,
assorted roasted nuts & crackers 14



AFTER DINNER BEVERAGES

Coffees All coffees also available in freshly ground Di Bella decaffeinated

Espresso	Long Black	Macchiato	3.6
Flat White	Cappuccino	Café Latte	3.9
Hot Chocolate	Hot Mocha		4.2
Liqueur Coffees			9.5

Teas Premium loose leaf tea served in the single pot

English Breakfast	Earl Grey	Chamomile	
China Green	Peppermint	Artic Fire	3.9
Chai Latte			4.2

Dessert Wine

Gramps Barossa Botrytis Semillon	125ml glass	11.5
	375ml bottle	33.0

Liqueurs

Baileys	Frangelico	Galliano	
Malibu	Midori		
Kahlua	Sambucca White	Tia Maria	6.9
Cointreau	Opal Nera		7.9
Dom Benedictine	Drambuie	Grand Marnier	8.0

Ports 45ml

De Bortoli Port	4.0
Galway Pipe Port	6.0

Cognacs 45ml

Martell VSOP Cognac	9.5
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