

Dessert

Lemon Meringue Tartlet

Sweet pastry tart filled with real lemon curd & topped with a fluffy meringue

Apple Pie

A unique apple cake with a pastry & sponge base filled with apple & cinnamon, topped with vanilla custard & a layer of macadamia nut crumble

Chocolate Bliss Mousse Cake

A thin base of sweet pastry layered with chocolate & vanilla mousse covered in chocolate ganache

Flourless Orange & Almond Cake

Using fresh oranges & almond meal, baked to perfection, topped with orange butter cream swirls (Gluten Free)

Pecan Tart

From a base of sweet pastry, this tart is filled with creamy caramel & generously topped with full pecans

Sticky Date Pudding

Served warm with a butterscotch sauce

All served with fresh whipped cream or ice cream

\$6.90 per serve

Chefs Daily Creation Please ask staff for today's special

Affogato

2 Scoops of premium vanilla ice cream, a shot of espresso with your choice of liqueur

Baileys, Frangelico, Kahlua, Tia Maria or Valdespino Pedro Spanish Sherry **\$11.90**

Flavoured Ice Cream & Sorbet

Baileys & Scorched Almond, Chocolate, Vanilla Bean, Cookies & Cream, Rainbow, Rum & Raisin & Lemon Sorbet.

Single Cone or Bowl \$3.00 Double Cone or Bowl \$4.50 Triple Scoop \$5.50

Cheese Plate per person \$8.50

Please ask for today's cheese selection

Ports, Cognac & Dessert Wines

Penfolds Club Port, Penfolds Grandfather Port, Morris Muscat, Morris Tokay, Valdespino Pedro Ximenez Spanish Sherry, Hennessy VSOP & XO Cognac

Coffee & Hot Beverages

Cappuccino, Latte, Short Black, Long Black, Flat White, Mochacino, Hot Chocolate English Breakfast Tea, Early Grey, Chamomile, Peppermint & Black Tea. Soy Milk Available