

DESSERT

MATCHA PANNA COTTA (VE)(GF) | 16

blueberry compote, coconut crisp, maple & yuzu drizzle

LEMON MERINGUE CHEESECAKE PARFAIT (V)(GFA) | 17

biscuit crumble, cheesecake mousse, lemon curd, mixed berries, meringue

SALTED PISTACHIO & DARK CHOCOLATE TART (V)(GF) | 18

white chocolate pistachio cream, raspberry coulis

AFFOGATO (V)(GFA) | 12

espresso coffee, vanilla ice cream, house-made biscotti

add shot of Frangelico, Kahlua, Baileys | 7.5

TRIO OF ICE CREAM (V)(GFA) OR SORBET (VEA)(GFA) | 16

ask staff for today's flavours, house-made biscotti

CHEESE BOARD (V)(GFA)

dried fruit, lavosh, quince paste, mixed nuts

one cheese | 20

two cheeses | 28

three cheeses | 36

choose from smoked cheddar, double cream brie or blue

TEA | 4.5

English breakfast, chamomile, Earl Grey, green, peppermint

COFFEE | CUP 5 | MUG 6

soy, almond, oat, lactose free milk | 1

LIQUEUR COFFEE | 12

espresso, liqueur, whipped cream

choose from the following:

THE SPANIARD | Tia Maria, dark rum

MAD MONK | Frangelico

ANGRY FRENCHMAN | Grand Mariner, Baileys

CAFÉ AMORE | Amaretto, Cognac

IRISH | Jameson Irish Whiskey

MEXICAN | Kahlua

Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens.
(V) vegetarian (VE) vegan (VEA) vegan option available
(GF) gluten free (GFA) gluten free available
15% surcharge applies on public holidays