

DESSERT

APPLE & RASPBERRY STRUDEL (VE) | 16

maple coconut cream, coconut crumble, vanilla ice cream,

CHOCOLATE & ALMOND TORTE (V)(GF) | 18

chocolate sauce, orange gel, cocoa nib praline, crème fraîche

VANILLA BEAN CRÈME BRÛLÉE (V)(GF) | 17

chai spiced poached pear, vanilla ice cream, almond tuile, shortbread crumb

AFFOGATO (V)(VEA)(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)

one cheese | 20
two cheeses | 28
three cheeses | 36

choose from vintage cheddar, double cream brie or blue
dried fruit, lavosh, quince paste, mixed nuts

TEA | 4.8

English breakfast, chamomile, Earl Grey, green, peppermint

COFFEE | CUP 5.2 | MUG 6.2

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