

Desserts

Coconut panna cotta with a piquant passionfruit purée (GF) (DF)

S'more brownie, chocolate chip cookie, toasted marshmallow, rum & raisin ice cream

Peanut butter parfait, glazed bananas served with salted
hot caramel sauce & biscuit crumble

Selection of sorbets, seasonal fruit, biscuit crumble

\$16.9

Signature Dessert Platter to share

\$59.0

Cheese Platter

SELECTION OF LOCAL & INTERNATIONAL CHEESES: SOFT / BLUE / HARD

ACCOMPANIED BY DRIED FRUIT, NUTS, CRACKERS & TRUFFLED HONEY

BRILLAT SAVARIN / *Normandy, France*

triple cream brie made from full cream cow's milk & enriched with crème fraîche

MILAWA BLUE / *Milawa, VIC*

inspired by Gorgonzola Dolce, a mild, creamy & incredible soft blue cheese
with a well balanced, buttery flavor & rich, sweet notes

AGED CLOTH CHEDDAR / *Maffra, VIC*

multiple award winning, sweet, rich, up front notes with complex after tones.

The texture is moist and slightly crumbly

ONE 16.9

TWO 26.9

THREE 36.9

Affogatos

ESPRESSO WITH A SCOOP OF ICE CREAM & A SHOT OF YOUR FAVOURITE LIQUEUR

ALL \$15

THE DARK KNIGHT – MOZART DARK CHOCOLATE LIQUEUR

PURE GOLD – MOZART GOLD CHOCOLATE LIQUEUR

WHITE OBSESSION – MOZART WHITE CHOCOLATE LIQUEUR

FRANGELICO – FRANGELICO HAZELNUT LIQUEUR

XO ROYALE – PATRON XO CAFE TEQUILA

Coffee & Tea

COFFEE SELECTIONS	5.0
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cappuccino, flat white, latte, short black, long black,
ristretto, macchiato, piccolo latte

HOT CHOCOLATE / MOCHA / AFFOGATO / VIENNA	6.5
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ICED DRINKS	8.5
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iced chocolate, iced coffee, iced mocha

LOOSE LEAF TEA	5.0
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English breakfast, earl grey, peppermint, green, lemon, chamomile

LIQUEUR COFFEES	All 15.0
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IRISH COFFEE	– Jameson’s Whiskey
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ROMAN COFFEE	– Licor 43
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JAMAICAN COFFEE	– Appleton Estate Rum
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MEXICAN COFFEE	– Kahlua
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Dessert Wine

ANTINORI TENUTE MARCHESE VIN SANTO DOC <i>Tuscany, Italy</i>	15	70
LEVANTINE MELANGE BOTRYTIS <i>Yarra Valley, VIC</i>	20	90

Port

GALWAY PIPE	9
VALDESPINO PEDRO XIMENEZ 'EL CANDADO'	9
PENFOLDS GRANDFATHER	21

Cognac

HENNESSY VS	10	HENNESSY VSOP	15
HENNESSY XO	32	HENNESSY PARADIS	145

Digestives

VILLA MASA LIMONCELLO	10
AMARO AVERNA	10
FERNET BRANCA	10
JAGERMEISTER	10
AMARO MONTENEGRO	10