

Desserts

GRAND MARINER CRÈME BRULEE, served with cacao sorbet (GF)

CHOCOLATE FONDANT, crème anglaise & sour cherry ice cream

PASSIONFRUIT & COCONUT TAPIOCA, coconut sorbet (DF)

WHITE CHOCOLATE COOKIE & CREAM CHEESECAKE

All \$16.9

Cheese Platter

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

ACCOMPANIED BY DRIED FRUIT, NUTS, CRACKERS & TRUFFLED HONEY

TRIPLE BRIE / *Adelaide Hills, SA*

Handmade, artisan cheese. Cream is added to the milk to boost the amount of butterfat before continuing to form the curds into a luscious Brie-style cheese.

MANCHEGO BLUE / *La Mancha, SP*

Rooted in the La Mancha wilderness of central Spain, Manchego hails from milk of the Manchega sheep. Fostered on the pastures in the heartland of Spain, this semi hard cheese is identified by its distinctive herringbone rind and sweet savour. Symphonic strokes of fruits and nuts resonate in clear unison along zesty undertones of piquancy. Induced by the woven mould of grass, unique to Manchego, aromas of dried herbs marinate the interior in vivid contrasts.

CHEVRANO XO / *Van der Heiden in Krimpenerwaard, NL*

The cheese is made from the milk of pastured goats and is matured for at least 12 months on pine boards. When mature the 5kg wheels are bound in cloth and sealed in wax. It is semi hard yet still cuts well without crumbling. The characteristic aromas of goat cheese give way to hints of caramel and floral notes.

ONE CHEESE 16.9

TWO CHEESES 26.9

THREE CHEESES 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