

DESSERT

TRIO OF SORBET (VEA)(GFA) | 14

pineapple, green apple, blood orange, wafer

BISCOFF TIRAMISU (V) | 17

espresso-soaked lady finger, biscoff mascarpone cream, caramel, lotus biscuit, cocoa powder

CHOCOLATE TERRINE (VE)(GF) | 16

whipped maple coconut cream, dark cherry compote

ETON MESS (V)(GF) | 17

smashed pavlova, yuzu passionfruit compote, pineapple sorbet, whipped coconut maple cream, fresh mint, coconut shavings

CHEESE PLATE (V) | 25

smoked cheddar, camembert, blue cheese, charcoal cracker, blueberry jam, dried apricots

AFFOGATO (V) | 11

espresso shot, vanilla ice cream

ADD A SHOT OF FRANGELICO | 7.5

COFFEE | CUP 5 | MUG 6

cappuccino, flat white, latte, long black, short black, macchiato

HOT CHOCOLATE | CUP 5 | MUG 6

LACTOSE FREE MILK + 50C

SOY, ALMOND, OAT MILK + \$1

T2 TEA | 4.5

English breakfast, peppermint, earl grey, green tea

DESSERT WINE

Seppeltsfield | 10 Year Old Port

60ML
8

Mr Riggs | Sticky End Viognier 375ml

42

Di Giorgio | Lucindale Botrytis Semillon 500ml

42

d'Arenberg | The Noble Botryotinia Fuckeliana 375ml

45

d'Arenberg | The Noble Mud Pie 375 ml

47

De Bortoli | Noble Sauterne 375ml

57

Please inform our staff of any allergies.
We take these very seriously, but cannot guarantee meals without traces of allergens.

DF	Dairy Free	V	Vegetarian
VE	Vegan	VEA	Vegan Available
GF	Gluten Free	GFA	Gluten Free Available

15% surcharge applies on public holidays.