

# 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, passionfruit compote, pineapple sorbet, whipped coconut maple cream, fresh mint, coconut shavings

**CHEESE PLATE (V) | 30**

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 5.2 | MUG 6.2**

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

**HOT CHOCOLATE | CUP 5.2 | MUG 6.2**

LACTOSE FREE, SOY, ALMOND, OAT MILK + \$1

**T2 TEA | 4.8**

English breakfast, peppermint, earl grey, green tea

**DESSERT WINE**

Seppeltsfield | 10 Year Old Port

Mr Riggs | Sticky End Viognier 375ml

Di Giorgio | Lucindale Botrytis Semillon 500ml

d'Arenberg | The Noble Botryotinia Fuckeliana 375ml

d'Arenberg | The Noble Mud Pie 375 ml

De Bortoli | Noble Sauterne 375ml

60ML B

8

42

42

45

47

57

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

15% surcharge applies on public holidays.

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