

Desserts

chef's dessert plate - a selection from the menu - **32**

rich belgium **chocolate terrine**, orange caramel and double cream – **12.5** (c)

lemon polenta cake, poached rhubarb, lime clotted cream – **12.5**

macchiato semi fredo, pistachio biscotti and espresso syrup -**12.5**

quince, **apple & persimmon pastry**, buttermilk pineapple sorbet – **12.5**

red wine spiced **poached pear**, dark chocolate sauce, vanilla ice cream – **12.5**

crème caramel, orange salad, tuille biscuit. – **12.5**

cheese plate - selection of Australian and imported cheeses, with dried fruits, quince paste, oatcakes and lavoshe - **22**

Coffee

flat white, latte, cappuccino, short/long black, mocchacino, macchiato, café vienna - **3.5**

affogato - **10.5**

liqueur coffee - **10.5**

Dessert Wine

lowe tinja botrytis semillon - bottle / glass - **29 / 10**

seifried nelson riesling ice wine - bottle only - **49**

casceinetta vietti moscato d'asti - bottle / glass - **31 / 11**

Port/Sherry

grandfather port - **12**

galway pipe - **7**

tio pepe - **8**

Cognac/Armagnac

hennessy v.s – **9.5**

remy martin x.o – **24.5**

paul giraud cognac 8yrs vsop 40% - **17**

janneau armagnac traditional - **9.5**

1985 delord armagnac 40% - **15**

1996 victor gontier domfrontais

calvados 42% - **17**

“I doubt whether the world holds for anyone a more soul-stirring surprise than the first adventure with ice cream” - Heywood Broun