



DESSERT

RICOTTA CHEESECAKE with blackcurrant poached corella pear & lemon thyme <i>nf v</i>	14
FROZEN PEANUT BUTTER PARFAIT with dark chocolate cream, praline & mixed berries	14
TOASTED COCONUT & CHOCOLATE TRUFFLES <i>gf</i>	9
SELECTION OF LOCAL ARTISAN CHEESES fruits, candied walnut, quince & lavosh - <i>gf crackers available (extra crackers \$5)</i>	29

HOT BEVERAGES

COFFEE

Espresso, Piccolo, Macchiato	3.5
Flat White, Latte, Cappuccino,	4
Hot Chocolate	
Extra Shot	0.5

TEAS

English Breakfast, Earl Grey, Green, Chamomile, Lemon & Ginger	4
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EXTRA

Soy Milk, Almond Milk,	0.5
Babycino	2

AFFOGATO & COCKTAILS

AFFOGATO Espresso & Vanilla Ice Cream	8
Add 30ml Frangelico	14
ESPRESSO MARTINI Ketel One Vodka, Kahlua & Espresso	19
AMARETTO SOUR Disarrono Amaretto, citrus & egg white	18

SWEET & STICKY WINE

BIMBADGEN BOTRYTIS SEMILLION	10
SIMOA & CO PORT	9
CHAMBERS 'OLD VINE' MUSCAT	12

Please let us know if you have any allergies.

Whilst every effort is made, we cannot guarantee that our food will not contain traces of allergens through cross contamination

*gf = gluten free / df = dairy free / nf = nut free / v = vegetarian / vg = vegan*

All credit cards incur a 1.2% surcharge / Guest Wifi available