



Winter Desserts

Payments made by credit card attract a transaction fee of 1.5% (MasterCard and Visa)
or 3.5% (Amex, Diners and JCB)



Homemade Desserts – *Simply Irresistible!*

Rhubarb, Chocolate & Hazelnut Crumble with clotted cream	14
Apple & Rosemary Strudel with almonds & yoghurt custard	13
Steamed Armagnac Prune Pudding with white chocolate ice cream	14
Cardamom Crème Brulee with orange blossom ice cream	13
Homemade Ice Creams and Sorbets	9
CBD Cheese Tasting Plate, sourdough bread and quince paste	19

Coffee – *Piazza d'Oro Sustainable Blend*

Espresso, short macchiato	4.2
Flat white, cappuccino, latte, long black	4.2
Mocha, hot chocolate, long macchiato	4.2
Chai latte, Vanilla or Tiger Spice by David Rio	4.6
Iced coffee, iced chocolate, iced mocha, iced lemon tea	5.5
Vienna white or black, double shot affogato	5.5
Liqueur coffee	9.5

Leaf Tea – *Pickwick Teas*

English breakfast, Earl Grey, green, peppermint, chamomile	4.2
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Dessert Wines

	Gls	Btl
'NV' Alkoomi Pedro Liqueur, WA	7.5	36
'05' Tamar Ridge Botrytis Riesling, TAS	9.5	50
'06' Mount Horrocks Cordon Cut Riesling, SA		72

Port

Galway Pipe Port	7.5
Penfolds Grandfather Port	13.5

Cognac

Courvoisier Cognac V.S	17
Hennessey XO	38
Remy Martin XO	38