

## dessert

Mascarpone + strawberry baked Alaska, caramelised lime + white chocolate	16.0
Hazelnut biscotti, Frangelico + vanilla bean, espresso shot	16.0
Mango curd, vacherin + passionfruit cheesecake ice cream	16.0
Selection of home made ice creams w/ crisp almond wafer	15.0
Belgian chocolate tart + caramel, ginger ice cream + hot custard	16.0
<i>Cheese Plate for two</i>   Selection of Australian + Continental cheeses w/strawberries, organic fig paste + toasted banana bread	26.0

## dessert wine

Yalumba Handpicked Botrytis Viognier ( <i>Wrattonbully</i> ) 2007	7.7	62.0
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## port

McWilliams Hanwood Port	6.0
Yalumba Galway Pipe	7.0
Penfolds Grandfather Port	18.5

## cognac

Hennessey VSOP	9.8
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## hot drinks

Cappuccino; Decaf; Long Black	4.0
Cafe latte; Flat white	4.0
Chai latte; Hot chocolate; Mocha	4.5
Espresso	2.5
Short macchiato	3.5
Affogato; Double shots, Soy milk	4.5

## teas

English Breakfast; Chamomile; Peppermint; Harmony Chai; Earl Grey; Ceylon; Green Lemon	3.5
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## liqueur coffee

<b>mexican</b>   Kahlua, coffee and cream	9.5
<b>irish</b>   Whisky, coffee and cream	10.5
<b>jamaica</b>   Tia maria, coffee and cream	9.5
<b>nero</b>   Galliano, coffee and cream	9.5
<b>italian</b>   Amaretto, coffee and cream	9.5
<b>irish cream</b>   Baileys, coffee and cream	10.5
<b>french</b>   Cointreau, coffee and cream	10.5