



Dark chocolate mousse tart with chilli chocolate sorbet aside raspberry coulis, vanilla crème and toffee shards	12.9
White wine and spice poached peach with vanilla bean gelato and pistachio nut crumble	12.9
Macadamia and white chocolate crème brulee with mixed berry compote	12.9
Warm Belgian waffles stacked with vanilla ice cream, fresh strawberries and butterscotch sauce	12.9
Mango sorbet with chai spiced mango lassi coulis, topped with lychee and mint salad	12.9
Cookies and cream cheesecake	10.9
Chocolate mudcake	10.9
Apple and rhubarb cake (gluten free)	10.9
Caramel sin (<i>chocolate caramel mudcake</i>)	10.9

All cakes above served with fresh cream, seasonal berry coulis and fresh strawberries

Regular coffee and slice *Please choose from Caramel, Carrot or Cherry slice* **8.9**

Dessert Wine		Glass	Bottle
NV Turkey Flat Pedro Ximenez (60ml serve)	Barossa, SA	8.5	42.0
07 Elderton Botrytis Semillon (60ml serve)	Riverina, NSW	9.0	48.0

Hot Beverages

Espresso Coffee <i>Flat white, cappuccino, café latte, long black, short black, and macchiato</i>	3.6
Hot Chocolate	3.9
Mocha	3.9
Chai Latte	3.9

Selection of Loose Leaf Teas
English breakfast, earl grey, chamomile, green, peppermint and chai **3.9**

Mugs also available **from 4.6**

Please note that decaf coffee, soy milk and extra espresso shots will incur an additional charge



Available all day

Coffee, Sweets & Treats