

DESSERT

LEMON DROP 18

lemon crumble, curd, meringue, sorbet, Limoncello coulis (gfo) (nfo)

CHOCOLATE CREMEUX 18

confit orange, chocolate sauce, chocolate twill (gfo)

PINEAPPLE & LIME PORTUGUESE TART 18

mixed berries, pineapple, passion fruit coulis (nf)

CAPPUCCINO 18

salted caramel, coffee foam, coffee gelato (nf) (gfo)

MALIBU 18

Sablé, coconut sorbet, flexible ganache, rum and vanilla gel (nfo) (vegan)

PETIT FOURS 16

CHEESE MENU

Served with strawberry and quince jam and housemade lavosh crackers

SELECTION OF 1 \$16, SELECTION OF 2 \$30, SELECTION OF 3 \$44, ALL 4 \$58

BEPPINO OCCELLI FOGLIE DI CASTAGNO (Italy) 50g

Semi hard, wrapped in chestnut leaves, sharp flavour, mix of sheep and cows milk

COLTON BASSET STILTON (UK) 50g

Intensely rich and creamy, with the delicate blue veining

BRIE BRILLIANT-SAVARIN (France) 50g

Triple-cream soft cheese, cows milk

OSSAU IRATY 6 MONTH OLD (Italy) 50g

Semi hard, tastes of hazelnut and caramel (sheep's milk)

COFFEE / TEA

COFFEE 5

ICED COFFEE 8

AFFOGATO 8.5

LIQUEUR AFFOGATO 15

LIQUEUR COFFEE 14

TEA 6

English Breakfast, Earl Grey, Japanese, Peppermint, Chamomile

Soy, Almond, Lactose Free, Oat Milk 0.5

DESSERT COCKTAILS

ESPRESSO MARTINI 20

Vodka, Kahlua, butterscotch, espresso

SALTED CARAMEL 20

Vodka, Kahlua, salted caramel, butterscotch, cream, salt

APPLE CRUMBLE 20

Vodka, Apple Schnapps, Frangelico, apple juice, lemon, sugar, cinnamon, almond crumble (nfo) (gfo)