





DESSERT

Baked calzone filled with white, dark, milk chocolate & fresh banana, served with vanilla ice cream	\$30.00
Chocolate mousse on orange cake base with honeycomb, orange curd & vanilla bean ice cream	\$19.50
Banana bombe Alaska	\$18.50
Deconstructed lemon tart, lemon mascarpone, lemon curd, lemon ice cream & biscuit	\$18.50
Nutella tiramisu with dark chocolate	\$18.50
Sticky date & pear pudding with butterscotch sauce & vanilla ice cream	\$18.50
Vanilla mascarpone cheesecake with banana, butterscotch sauce & walnut ice cream	\$18.50
Nougat semi freddo with dark chocolate & caramel sauce *GF*	\$18.50
Vanilla panna cotta with rose water strawberry jelly & fresh mixed berries *GF*	\$18.50
Amaretto parfait & Amarena cherries *GF*	\$18.50
Pavlova with vanilla cream passion fruit coulis & fresh berries *GF*	\$19.50
Baked vanilla milk & palm sugar custard with caramelised pear & halva ice cream *GF*	\$18.50
Affogato: vanilla bean ice cream espresso coffee & frangelico *GF* without liqueur	
Freshly churned vanilla bean ice cream *GF*	per scoop \$6.50
Pistachio ice cream *GF*	\$6.50
Sorbets (dairy free) *GF*: - Mango	\$6.50

- Strawberry

Menu subject to change due to produce availability

CHEESE

Plate of three cheeses \$36 each cheese \$12 served with crackers, fruit paste & walnuts

Queso Mahon grande	Mahon Spain
Gorgonzola Tosi	Gattico Novara Italy
Auricchio Pecorino al tartufo	Tuscany Italy
Asiago Auricchio	Veneto Italy
Perenzin Glera Bufala	Northern Italy
Six Farms Triple Cream Brie	VIC Australia

SMALL & SWEET

Venetian almond bread (3 piece)	\$4.00
Spanish style cinnamon churro & chocolate sauce	\$12.00
Palm coconut cookies (2 piece)	\$4.00
Italian pistachio cookies (2 piece)	\$4.00
Mini Yoyo biscuits (2 piece)	\$4.50
White chocolate & Macadamia nut cookies (2 piece)	\$4.50

COCKTAILS - Sweet & Alcoholic

Banana cream pie banana liqueur, baileys cream, vanilla vodka	\$24.50
Cool carribean frost bite tropical white rum, coconut milk, blue curacao	\$24.50
Salted caramel Martini vodka, bailies, cream salted caramel syrup	\$24.50
Strawberry luscious fresh strawberries, lemon juice, strawberry liquer, cointreau, soda	\$24.50
Chocolate Martini chocolate liqueur, crème de cacao, vanilla vodka, cream	\$24.50
Apple pie on the rocks vanilla vodka, cinnamon bourbon, apple juice	\$24.50

MORE COCKTAILS AVAILABLE - Ask our staff for cocktail list.

15% surcharge applicable

on Public Holiday

5% on Sunday

COFFEE & TEA

Coffee / Hot chocolate (almond milk, soy milk, oat milk, honey extra 0.50c)	\$5.00
Liqueur coffee	\$18.00
English breafast tea / earl grey tea / green tea	\$5.50
Peppermint tea / chamomile tea / lemongrass & ginger tea	\$5.50
Iced coffee / iced chocolate with home made vanilla bean ice cream	\$10.50
Chai café latte	\$5.00

DESSERT WINE

2020 Monteveccino Moscato	by the glass	\$11.00
2019 Rob Dolan Late Harvest	Yarra Valley VIC - 750ml	\$60.00
Sauvignon Blanc	by the glass	\$12.00

COGNAC

Hennessy X0	\$36.00
Courvoisier VSOP	\$18.00
Domaine Tariquet Bas - Armagnac	\$25.00
Remy Martin XO	\$35.00
Meu Kow Cognac VSOP	\$15.50

FORTIFIED WINE (60ml)

Penfolds Grandfather Port Barossa Valley SA	\$16.00
Galway Pipe Port Barossa Valley SA	\$11.00
Hanwood Port South Eastern Australia	\$10.00
Campbells Muscat Rutherglen VIC	\$10.00
Campbells Tokay Rutherglen VIC	\$10.00
Barbadillo Pedro Ximenez Jerez Spain	\$13.50

Please notify your waiter of food allergies as not all ingredients are listed.



Menu will be charged for if waitstaff are not made aware of allergies.