



Chef, Brendan Pratt

sweets...

crème brulee, pistachio & chocolate biscotti	12
broken pavlova, passionfruit curd, coconut meringue & mango sorbet	12
brioche bread and butter pudding, whiskey, choc crumble, malt custard & vanilla ice-cream	12
valrhona chocolate tart; raspberry, lavender & honeycomb	14
50g cheese; crackers & quince paste Blue d’Auvergne; (<i>Auvergne, France</i>) <i>blue, creamy & bold</i> Double cream brie; (<i>W.A</i>) <i>rich, creamy & earthy</i> Maffra cheddar; (<i>Victorian</i>) <i>mature & smooth</i>	15 per cheese
Cheese selection; 30g of each, crackers and quince paste	26

Coffees

Flat White, Cappuccino, latte	4.5
Espresso	3.5
Flavours – Vanilla, Caramel, Hazelnut, Almond	1
Babycino	2.5
Hot Chocolate	4.5
Iced Coffees/Chocolate	6.5

Port / Fortified / Dessert wine

Penfolds Club	6.5
Penfolds Grandfather	16.5
El Candado Pedro Ximenez	12.5
Vasse Felix Cane Cut Semillon	10

Tea Selection

<i>English Breakfast, Earl Grey, Peppermint, Green, Chamomile, Orange Pekoe, Chai Tea</i>	4.5
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Please note there is a 15% surcharge applicable on all Public Holidays and 1% on all credit cards

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