

Chef, Brendan Pratt

sweets...

crème brulee, pistachio & chocolate biscotti	12
broken pavlova, passionfruit curd, coconut meringue & mango sorbet	12
brioche bread and butter pudding, choc crumble, malt custard & vanilla ice-cream	12
valrhona chocolate tart; raspberry, lavender & honeycomb	14
50g cheese; crackers & quince paste	15 per
Blue d’Auvergne; <i>Auvergne, France. blue, creamy & bold</i>	cheese
Double cream brie; <i>W.A, rich, creamy & earthy</i>	
Maffra cheddar; <i>Victorian; mature & smooth</i>	
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
Baby-cino	2.5
Hot Chocolate	4.5
Iced Coffees/Chocolate	6.5

Tea Selection

*English breakfast, Earl Grey, Peppermint, Green, Chamomile,
Orange pekoe, Chai Tea*

4.5

Port / Fortified / Dessert wine

Penfolds club	6.5
Penfolds Grandfather	16.5
El candado pedro ximenez	12.5
Vasse felix cane cut Semillon	10

Please note there is a 15% surcharge applicable on all Public Holidays and 1% on all credit cards