

Chef, Brendan Pratt

sweets...

crème brulee , pistachio & chocolate biscotti	12
coconut rice pudding fritters , rhubarb & ginger jam	12
frozen cashew parfait , honey baked fig , baklava crumble	12
valrhona chocolate tart ; raspberry, lavender & honeycomb	14
50g cheese; crackers & quince paste Blue d’Auvergne; <i>Auvergne, France. blue, creamy & bold</i> Double cream brie; <i>W.A, rich, creamy & earthy</i> Maffra cheddar; <i>Victorian; 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
Baby-cino	2.5
Hot Chocolate	4.5
Iced Coffees/Chocolate	6.5

Fortified / Dessert wine

Penfolds club	6.5
Penfolds Grandfather	16.5
El candado pedro ximenez <i>Spain</i>	12.5
Vasse felix cane cut Semillon <i>Margeret River</i>	10

Tea Selection

*English breakfast, Earl Grey, Peppermint, Green, Chamomile,
Orange pekoe, Chai Tea, Hibiscus, Lemongrass and Ginger* 4.5

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