



## dessert



- mandarin soufflé w pouring cream \$12
- yoghurt & soused fig pannacotta w muscat & almond sauce \$12
- strawberry salad in a biscuit w chocolate parfait & vanilla syrup \$12
- rhubarb & honey ricotta baklava w saffron fairy floss \$12
- scones w housemade jam & cream \$7
- affogato w biscotti & homemade vanilla bean icecream & your choice of liqueur \$12
- mixed cheese plate w almonds, honeycomb, apple & housemade lavosh \$17

	g	b
Magpie Springs The Sweet Spot Botrytis Chardonnay 2006	8	32
Hugh Hamilton Goldilocks Gewürztraminer 2009	7	28
Maxwell Mead spiced	6	
Pertaringa Full Front 20 year old Liqueur Frontignac	9	36
Hugh Hamilton 'The Ruffian' Liqueur Muscat	8	32

espresso coffee - all styles	3.5
pot of tea - English breakfast, chamomile, lemongrass & ginger, green, chai, Madagascan vanilla, blue mountain, peppermint	4
hot chocolate, mocha, chai latte	4
iced coffee/chocolate/tea	5

CHEF NAT WILSON