

DESSERT

11:30AM – 9PM



French Chocolate Mousse Sabayon 14

Biscuit crumb with bitter-sweet chocolate cream, fresh raspberries, macaroon and pistachio tuile.

Profiterole & Éclair Tasting Plate 14

Blueberry glazed Chantilly cream profiteroles and mango glazed crème patisserie éclairs with apple pearls, loose fruit and popping candy.

Blood Orange & Lychee Sorbet (GF,VV) 14

With strawberry compote, mint sugar, passionfruit gel and toasted coconut jelly.

Cheesecake Pops 21

An indulgent selection of candy and chocolate cheesecake pops.
(designed to share)

Affogato 12

Double espresso and Frangelico over butterscotch ice-cream.

Espresso Martini 18

Vodka, fresh espresso, Frangelico and Kahlua.

Iced Mocha-tini 18

Chocolate, Vodka, fresh espresso, Kahlua and Crème de Cacao.

Popcorn Espresso Martini 18

Caramel, Vodka, fresh espresso, popcorn syrup and Kahlua.

Whiskey & Chocolate Tasting Paddle 22

Three whiskeys paired back with 3 decadent chocolates.

DESSERT WINE

Vasse Felix, Cane Cut Semillon

GI/10 Btl/46

Barley sugar and lemon scented gum opening to fragrant toffee with lemon sorbet.

COFFEE, TEA & CHAI

Coffee

Latte / Cappuccino / Flat White / Long Black / Macchiato / Chai Latte / Piccolo (3.5) / Double Espresso (3.5)

S/4 L/4.5

Tea

English Breakfast / Earl Grey / Chai / Green / Peppermint / Lemon & Ginger

4.5

Extras

Decaf / Soy Milk / Syrup / Honey / Extra Shot / Almond Milk / Lactose Free Milk

50c