



DESSERT MENU



CARAMEL CREME BRULEE

traditional, home made | 14

FRAMBOISIER

raspberry cream, rhubarb, almond biscuit, raspberry sorbet | 15

CARAMELISED PINEAPPLE V

passion fruit, almond flake, raspberry, coconut sorbet | 12

CHEESE BOARD (3 TYPES FRENCH CHEESE)

green tomato onion chutney, dried fruits & crackers | 24

COFFEE

long black, cappuccino, flat white, latte, mocha, hot chocolate | \$4.50

Mug | 5

Espresso, macchiato, piccolo | 4

TEA

english breakfast, earl gray, chamomile, peppermint, green | \$4.50

SPECIAL COFFEE | \$15

Irish coffee (Jameson whiskey)

Baileys

Frangelico

DESSERT WINE

	VINTAGE	VARIETAL	REGION	GLASS	BOTTLE
Banyuls	2018	Grenache, Cinsault	Provence, France	\$14	\$67
Tawny Porto	NV	Touriga Nacional	Douro Valley	\$14	\$67