

## DESSERTS

**Pavlova** \$14

*Served with berry compote, yuzu gel and chantilly cream (gf)*

**Sticky Date Pudding** \$14

*Served with butterscotch sauce and vanilla bean ice-cream*

**Baileys' Mousse** \$14

*Milk chocolate, raspberries and lemon sorbet (gf)*

**Affogato** \$13

*Two scoops of vanilla bean ice-cream, espresso and your choice of liqueur*

## SENIORS

**Sticky Date Pudding** \$7

*Served with butterscotch sauce and vanilla bean ice-cream*

**Pavlova** \$7

*Served with berry compote and chantilly cream (gf)*

0.9% SURCHARGE APPLIES TO ALL CARD PAYMENTS

15% SURCHARGE APPLIES TO ALL FOOD AND BEVERAGES ON PUBLIC HOLIDAYS

## COFFEE (all \$5.20)

Cappuccino, Flat White, Café Latte, Piccolo, Macchiato, Espresso, Long Black, Mocha, Hot Chocolate

Soy, Almond, Oat milk all available for \$1

## TEA (all \$5.20)

La Maison Du, French handcrafted tea; English Breakfast, Earl Grey, Green or Peppermint

## GREEK COFFEE (all \$5.50)

Sketos (no sugar, strong, bold taste)  
Metrios (one sugar, balanced but still bold in taste)  
Glykos (two sugars for a sweeter taste)

## PORT/MUSCAT

McWilliams Royal Reserve Port \$7.3  
Galway Pipe aged 12 years \$9.4

## DESSERT WINE

De Bortoli Vivo Moscato \$7.5/\$13/\$35  
Henschke Estate Riesling \$11.0/\$17/\$58  
De Bortoli Noble One Botrytis (375ml BTL) \$60