

DESSERTS

- Milk & Honey*** 12.0
burnt honey parfait, milk crackle rubble, hot honey syrup, milk jam & bee pollen
**This item contains bee pollen which may cause allergic reaction in asthmatics, bee allergies & pregnancy*
- Green Ant & Anise Myrtle Parfait** 12.0
strawberry crumb, house made honeycomb & crunchy bits
- Kaffir Lime Sorbet** 12.0
Malaysian honeycomb cake, palm sugar meringue & fresh lime
- Pineapple, Dark Chocolate & Passionfruit Wagon Wheel GF** 13.0
pineapple jam, marshmallow, dark chocolate biscuit & rum compressed fruit
- Traditional Affogato GF** 7.0
house made vanilla bean ice cream with espresso shot
add a shot of Frangelico, Cointreau or Disaronno + 7.0
- Kids Two Scoop Sundae GFO | DFO** 5.0
with sprinkles, chocolate wafer & a choice of chocolate, strawberry or caramel topping

GFO Gluten Free Option | GF Gluten Free
DFO Dairy Free Option

Our food may contain nuts & other products. All ice cream has option of a dairy free house made sorbet, please tell staff about allergies & dietary requirements.



PLEASE PLACE ORDERS
AT COUNTER

Desserts Available
Lunch 12noon - 2:30pm | Dinner 5.30 - 9pm
10% surcharge applies on public holidays.
Conditions apply.

DESSERT DRINKS

COFFEE

Cappuccino

Latte

Flat White

Long Black

Short Black

Macchiato

Hot Chocolate with
Marshmallow

Chai Latte

Decaf Available

SPECIALTY TEA

Chamomile

Green Tea

Peppermint

Earl Grey

English Breakfast

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Conditions apply.

DESSERT COCKTAILS

Vienna Kiss

10.0

Kahlua, espresso coffee, whipped cream

Spiced Rum Hot Chocolate

12.0

Sailor Jerry spiced rum, butterscotch schnapps, bitters,
hot chocolate, whipped cream

Gin & Maple Earl Grey Iced Tea

12.0

Kangaroo Island wild gin, earl grey tea, maple syrup,
lemon juice, fresh mint leaves

DESSERT & FORTIFIED 60ML

Grant Burge 10 year old Tawny *Barossa Valley*

7.0

Galway Pipe Tawny *South Australia*

7.0

Pedro Ximénez *Jerez, Spain*

6.5

FOR MORE COCKTAILS, PLEASE ASK
STAFF TO SEE COCKTAIL LIST