

## *Desserts*

Handmade chocolate bomb filled with blood orange sorbet & hot caramel sauce (GF)	\$16.00
Peach & sour cherry crumble with quinoa & almond flour & Pistachio ice cream (GF)	\$14.00
Vanilla panacotta on a home made biscuit base & roasted rhubarb	\$14.00
Lemon tart with raspberry coulis	\$12.00
Cheese plate with a selection of local and imported cheese with Quince paste and lavosh crackers	\$18.00
Affogato vanilla ice cream, a shot of hot espresso coffee & Frangelico (or with your choice of liqueur - price may vary)	\$15.50
Ice cream sundae with vanilla ice-cream with your Choice of topping finished with sprinkles or nuts	single scoop \$3.75
(chocolate, strawberry or caramel topping)	double scoop \$7.50

## *Coffee Selections*

Locally roasted Robin Hood premium organic & fair trade blend	
Flat White / Long Black / Cappuccino	cup \$4.00 mug \$5.00
Mocha / Latte / Short Black / Macchiato	\$4.00
Iced Coffee	\$9.50
Iced Chocolate	\$9.50
De-constructed Irish Coffee	\$11.70
(or with your choice of liqueur – price may vary)	

## *Tea Selections*

Earl Grey / English breakfast / Chamomile / Peppermint /Green	\$4.00
Chai Latte / Chai Tea (spiced or vanilla)	\$4.00

## *Hot Chocolate Selections*

Belgian couverture Chocolate delight	\$6.00
Dark/Milk/White	
Choice of Plain/Orange/Chilli/Peppermint	