

Dessert Menu

Chocolate Frangipani Tart	18.80
With vanilla poached pear, chai mousse and chai crumble, garnished with poppy seed tuile	
Flourless Orange Cake	18.80
With vanilla anglaise, vanilla ice cream and mandarin gel	
Coco's Rhubarb Doughnuts	16.50
Warm doughnuts with sous vide rhubarb salad, rhubarb jelly and sour cream sorbet	
Sticky Date & Macadamia Bombe Alaska	19.00
Honey macadamia ice-cream encased in swirls of meringue, on a sticky date pudding served with butterscotch sauce	
Selection of Homemade Ice-Creams & Sorbets	4.00
Ice-Cream:	Each
Chocolate; Ferrero Rocher; Vanilla Bean; Coconut & Pandan (Vegan)	
Sorbet:	
Passionfruit; Mango	
Chef's Dessert Special (Subject to Availability)	
Please refer to daily specials	

Cheese Menu

Cheeses are served with quince paste, grapes, muscatels, candied walnuts & assorted lavosh & crisp bread

Old Winchester Cheddar, 30g – Cow's Milk – New Forest, England	9.50
Between a Cheddar & Gouda style, with an element of creaminess & a subtle nutty flavor	
Urgelia Washed Rind – 30g – Cow's Milk – Catalonia, Spain	6.20
Slightly nutty flavor with balanced acidity & saltiness	
Brebirousse d'Argental – 30g – Ewe's Milk – Lyon, France	6.70
White rind cheese, brie style, creamy velvety rich texture	
Shropshire Blue – 30g – Cow's Milk – South Australia	7.70
A mild blue cheese that is firm and creamy	
Dutch Goats Cheese – 30g – Goat's Milk – Holland	7.10
Semi hard & matured for 12 months with hints of caramel & floral aromas	
Delice des Cremiers – 30g – Cow's Milk – Burgundy, France	9.35
Dense creamy texture, fluffy white rind & enriched with cream	

A surcharge of 2.25% applies to American Express and Diners card payments

Coffee & Hot Drinks

Espresso; Double Espresso	5.50
Long Black	5.50
Flat White	5.50
Macchiato, Long Macchiato	5.50
Cappuccino	5.50
Babycino	2.00
Café Latte	5.50
Chai Latte	5.50
Vienna	5.50
Affogato	7.00
Frangelico Affogato	15.50
Mocha; Hot Chocolate	6.50
Iced Coffee/ Iced Chocolate	8.50
With homemade vanilla bean ice-cream, whipped cream & served in an old fashioned soda glass	

Teas & Infusions 5.00

English Breakfast
Supreme Earl Grey
Peppermint
Lemon & Ginger
Green Tea
Darjeeling
Chamomile

Liqueur Coffees 10.50

Calypso	Tia Maria	Mexican	Kahlua
Jamaican	Coruba Rum	Irish	Jameson's Whiskey
Velvet	Baileys	Roman	Galliano
Parisienne	Cointreau	Brazilian	Crème de Cacao
Spanish	Grand Marnier		

Liqueurs 11.00

Amaretto	Malibu
Baileys	Sambucca Black
Cointreau	Sambucca White
Dom Benedictine	Southern Comfort
Drambuie	Schnapps
Frangelico	Tia Maria
Grand Marnier	
Jagermeister	

Dessert Wine

Glass 375ml

De Bortoli Noble One Botrytis Semillon, Bilbul NSW		67.00
Vasse Felix Cane Cut Semillon, Margaret River WA	9.70	41.60

Port & Fortified Wine

60ml

Galway Pipe	8.50
Penfolds Club Tawny Port	5.00
Penfolds Grandfather Rare Tawny	14.00
Valdespino Pedro Ximinez	7.80

Whiskey

Blended Scotch Whiskey

Ballantine's Finest	10.00
Chivas Regal 12 yr old	12.00
Johnny Walker Black 12 yr old	12.00
Johnny Walker Red	10.00

Single Malt Whiskey

Bowmore 12 yr old (Islay)	15.00
Bowmore 18 yr old (Islay)	18.00
Glenfiddich 12 yr old (Speyside)	12.00
Glenmorangie 10 yr old (Highland)	12.00
The Glenlivet 12 yr old (Speyside)	12.00

Irish Whiskey

Jameson Caskmates Stout Edition	15.00
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Bourbon Whiskey

Canadian Club Rye Whisky	10.00
Jack Daniels Old No.7	11.00
Jim Beam White Label	10.00
Makers Mark	11.00
Wild Turkey	11.00

Armagnac

Delord Bas-Armagnac 1985	25.50
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Cognac

Courvoisier VSOP	15.00
Hennessy XO	34.00
Martell VSOP	15.00
Remy Martin VSOP	16.00
Remy Martin XO	34.00
St Remy VSOP Brandy	10.00