

Dessert Menu

Coco's Pavlova

Served with Yuzu and White Chocolate Ganache, Mango and Mint Salad and Finished with Lime & White Rum Sorbet 21.50

Sticky Date & Macadamia Bombe Alaska

Honey Macadamia Ice-Cream Encased in Swirls of Meringue, on a Sticky Date Pudding Served with Butterscotch Sauce 21.50

Coco's Cheesecake

Deconstructed Yoghurt and Pistachio Cheesecake Served with Home-Made Blueberry Yoghurt Ice-Cream and Blueberry Gel 21.50

Selection of Homemade Ice-Cream & Sorbet

Ice-Cream Dark Chocolate, Vanilla Bean, Donatella (Hazelnut with Chocolate Swirls) 5.50ea

Ice-Cream - Salted Caramel (Vegan) 6.50ea

Sorbet – Strawberry, Passionfruit (Vegan) 6.50ea

Coco's Cheese Board Selection

Selection of Premium Australian Cheeses Served with Quince Paste, Candied Walnuts & Assorted Lavosh Crackers 26.00

Beverages

Teas & Infusions

Chamomile	Lemon & Ginger	5.50
Green Tea	Peppermint	
English Breakfast	Supreme Earl Grey	

Coffees

Espresso, Short Macchiato	4.50	Affogato	9.50
Double Espresso,	5.50	Add- Frangelico,	+10.50
Long Black		Baileys or Cointreau	
Flat White, Cappuccino,	5.50	Soy & Almond Milk	+0.50
Latte, Chai Latte		Extra Shot of Coffee	
Iced Coffee/Iced Chocolate	8.50		
with Vanilla Bean Ice-Cream			
& Whipped Cream			

Liqueur Coffees

Tia Maria	Jameson Whiskey	Kahlua	17.00
Baileys	Galliano	Drambuie	

Cognacs

		30ml
Courvoisier VSOP		16.00
Hennessy XO		36.00
Martell VSOP		16.00
Remy Martin VSOP		17.00
Remy Martin XO		35.50
St Remy VSOP Brandy		11.50

Port, Fortified & Dessert Wines

	60ml	Bottle
De Bortoli Black Noble 10yr Old Barrel Aged	12.50	93.00
Botrytis Semillon		
Galway Pipe Grand Tawny Port	11.00	82.00
Penfolds Father Grand Tawny Port	12.00	90.00
Valdespino Pedro Ximenez Sherry	11.00	82.00
	60ml	375ml
Brown Brothers Patricia Noble Riesling	12.00	75.00
De Bortoli Noble One Botrytis Semillon	13.00	86.00

members price

Chateau d'Yquem '06 Bordeaux (375ml bottle only)	970.90	1387.60
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