

For the sweet tooth...

Restaurant □ Bar □ Café
est. 1969

Cake display selection all \$9

STICKY DATE PUDDING *with toffee sauce*
ITALIAN BAKED RICOTTA CHEESECAKE
CHOCOLATE MUD CAKE
CHERRY OR APPLE STRUDEL
STRAWBERRY BAKED CHEESECAKE
BAKED MARS BAR CHEESECAKE
CHOC ROCK
LEMON MERINGUE TART
WILDBERRY LOW FAT CHEESECAKE

From the kitchen...

CRÈME BRULÉE	\$9
baked custard glazed with brown sugar and served with cream	
APPLE AND RHUBARB CRUMBLE	\$12
(made to order please allow 20mins)	
BREAD AND BUTTER PUDDING	\$9
served hot with crème anglaise	
TIRAMISU	\$9
layered mascarpone with coffee and Grand Marnier soaked biscuit cake	
BAKLAVA	\$7
roast almonds baked in a sweet pastry and a honey syrup	
GALAKTOBUREKO	\$7
baked custard in a sweet pastry with an orange rind and rosewater syrup	

Cheese

Delice De Bourgogne - triple cream Brie, France

Papillon Roquefort - semi soft cheese, France

Holy Goat LaLuna - Organic Goats Milk cheese, Australia

served with fig & walnut log, muscatel grapes and crisp bread \$35

per piece \$16

Gelato please ask for today's flavours

Single Scoop \$3.90

Additional Scoop \$2.00

◇ ◇ ◇ Add vanilla gelato or whipped cream with dessert \$2.00 ◇ ◇ ◇
Cakeage for BYO Cake \$2pp

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T2 loose leaf tea		\$4.20
<i>English Breakfast, Earl Grey, Darjeeling, China Jasmine Green, Chamomile, Lemongrass and Ginger Peppermint, Liquorice Legs , Lemon Cooler, Turkish Apple, Strawberries and Cream</i>		
Vittoria Coffee		reg \$3.90 / lrg \$4.90
Hot Chocolate / Mocha / Chai Latte		reg \$4.40 / lrg \$5.40
	Soy Milk extra	0.50
	Extra shot of coffee	0.50
Affogato		\$5.90
-with a liqueur of your choice		\$12.00
<i>Baileys, Cointreau, Drambuie, Frangelico, Galliano, Sambucca, Kahlua, Tia Maria, Grand Marnier</i>		
Traditional Greek coffee		\$4.20
Bitter, Medium or Sweet		
Dessert Cocktails		
<i>White Mozart Martini</i>		\$14.00
<i>delightful blend of white chocolate Mozart Liqueur, Grand Marnier and 42 Below Passionfruit vodka</i>		
<i>Death by Chocolate</i>		\$14.00
<i>splashes of cream, hint of chilli, drenched in chocolate and a good pour of Bacardi Superior and Creme de Cacao</i>		
<i>Bee World</i>		\$14.00
<i>layered cocktail of 42 below Manuka HoneyVodka with Fangelico, Drambuie and cream, topped with Hazelnut pieces</i>		
Cognac, Armagnac and Brandy		
Hennessy Paradis Cognac, France		\$35.00
Hennessy XO Cognac, France		\$20.00
Hennessy VSOP, France		\$12.00
Remy Martin XO Cognac, France		\$22.00
Chatelle Napoleon Cognac, France		\$10.00
Marquis de Montesquiou Xo Armagnac, France		\$22.00
Metaxa 7 Star Brandy, Greece		\$12.00
Port, Tokay and Muscat		
Commandaria St John		\$8.00
Wolf Blass Red Label 'Reserve' Tawny		\$8.00
Penfolds Grandfather		\$15.00
Baileys Muscat		\$9.00
BaileysTokay		\$9.00
Sherry		
<u>Dry-</u> Seppeltsfield Fino		\$6.50
Valdespino Manznilla Deliciosa, Spain		\$8.00
<u>Sweet-</u> Seppeltsfield Olorosso		\$6.50
Valdespino Pedro Ximenez, Spain		\$12.00
Grappa		
Antinori 'Tignanello', Italy		\$9.00
Sassicaia, Italy		\$13.00