



DESSERT & CHEESE

DESSERT

Coconut haupia, mango, passionfruit, teff shortbread, coconut crisps (VG, GF)	17.0
Chocolate delice, peanut butter mousse, chocolate & wattleseed crumble (N)	17.0
Pavlova, yuzu curd, raspberry, whipped cream, pistachio praline (GF, N)	17.0

CHEESE SELECTION

All cheeses served with lavosh and matching accompaniments

One Cheese	17.0
Three Cheese	45.0

DÉLICE DES CRÉMIERS

Bourgogne, France

White mould, cow's milk enriched with cream

1-2 months aged

REYPENAER VSOP

Woerden, Netherlands

Semi hard, cow's milk

24 months aged

COAL RIVER FARM BLUE

South-East Tasmania, Australia

Semi hard, raw cow's milk, animal rennet

2 months aged

COFFEE & TEA

D'ANGELO COFFEE	5.0	THE DANDY TEA CO.	5.0
Espresso, Flat White, Cappuccino, Long Black, Latte, Macchiato, Piccolo		English Earl Grey, Queen's Breakfast, Indonesian Green, Spiced Chai Marsala, Lemongrass & Ginger, Chamomile Coma, Peppermint Please	
Double Shot	Add 1.0		
Bonsoy or Almond Milk	Add 1.0		
Affogato	Add 4.0		

(VG) = Vegan (GFO) = Gluten free option (GF) = Gluten Free (N) = Contains Nuts
