

Desserts

Trio of homemade gelato or sorbet	15.5
Seasonal creme bruleé	15.5
Profiteroles au chocolate	15.5
Figg and date pudding w butterscotch sauce	15.5
Homemade pavlova w seasonal fruits	15.5
Strawberries Bayblu (brandy snap basket, ice-cream, passionfruit dressing)	17.9
Crepes suzette for two (when available)	35.0
Cheese and fruit plate w traditional accompaniments, Bass Strait blue, King Island brie, King Island camembert, King Island cheddar	25.5
Strawberries flambé for Two (when available)	35.5

Beverages

Espresso coffee bar Long Black, Short Black, Flat White, Cappuccino, Latte, Macchiato and Mocha (all served with full or skim milk) Soy, almond, caramel, hazelnut flavours are \$2 extra	4.0
Tea bar Liptons, English Breakfast, Earl Grey, Peppermint, Green Leaf, Jasmine and Lemon Ginger	4.0
Liqueur coffee Irish, Jamaican, Baileys, Roman, French, Mexican and Italian	12.9
Liqueur Tia Maria, Baileys, Cointreau, Kahlua, Dom Benedictine, Grand Marnier, Frangelico, White Sambuca and Black Sambuca	9.5
Port	
DeBortoli 8 year Towny	7.5
Hanwood Towny	8.5
Galway Pipe	9.5
Morris Liqueur Muscat	9.5
Old Boys DeBortoli 21 year old Towny	9.5
DeBortoli Liqueur Muscat	9.5
Grandfather	17.9
Cognac	
Martell VS	12.5
Martell VSOP	14.5
Courvoisier VSOP	14.5
Hennessy VSOP	14.5
Remy Martin VSOP	14.5
Metaxa 7 Star	14.5
Chabot XO	19.5
Courvoisier XO	19.5

