



## Desserts \$12.50

### **Vanilla Bean Crème Brulée**

*With tuille biscuit*

### **Apple and Rhubarb Crumble**

*With cinnamon ice cream*

### **Sticky Date Pudding**

*With toffee sauce*

*And vanilla ice cream*

### **Triple Chocolate Mousse Cake**

*With pure cream*

### **Selection of Ice Creams and Sorbets \$9**

### **Cheese Platter**

**Gorgonzola Dolce Latte** – Italian cheese from Novara in Piemonte. A soft creamy blue cheese with a sweet taste and velvet texture

**Brie Jindi Camembert** – Traditionally made by hand, rich cream and butter driven flavours

**Cheddar Maffra** – Australian cheese aged in its cloth, has a rich fulsome flavour and slightly crumbly texture

*Served with Honey comb “untouched by Human hands” and biscuits.*

*For one \$14.00/for two – three \$24.00*



## *Dessert Wines*

*Bimbadgen Estate Botrytis Semillon \$9 per glass*  
*Noble One Botrytis Semillon \$9 per glass*  
*Bimbadgen Estate NV Fortified Verdelho \$9 per glass*

## *Ports*

*McWilliams Hanwood 12 Year Old Tawny \$7.5*  
*Directors Special \$9*  
*Mr Pickwicks \$12*  
*Penfolds Grandfather \$18*

## *Coffee & Tea*

*All coffees \$4.5*  
*Herbal & Black Tea \$4.5*  
*Mocha or hot chocolate with marshmallows \$4.5*  
*Liqueur coffees \$9.5*