



Dessert Menu Winter 2015

Blueberry and White Chocolate Brulee

served with house made shortbread and vanilla bean ice cream \$13.9

Caramelised Lemon Tart

finished with whipped cream and berry coulis \$14.9

Winter Fruit Crumble

Warm and crunchy with crème Anglaise and vanilla bean ice cream \$13.9

Duo of Chocolate Mousse

layers of white and dark chocolate mousse topped with chocolate dirt and served with biscotti \$14.9

Apple and Almond Pudding

Just like mum use to make - Almond sponge and stewed apples served warm with crème Anglaise and vanilla bean ice cream \$14.9

Affogato

Vanilla Ice Cream with a Double shot of Espresso to drink or mix, served with Biscotti 12.9 **OR** Add a Double Shot of Baileys for 19.9

Chef's Selection Cheese Plate

served with crostini, crackers, grapes a glass of Barros Tawny Port \$19.9

Our Selection of Liqueur Coffees Irish Russian Mexican Italian 12.9

Teas Harney & Sons Specialised Gourmet Selection 4.00

Liqueurs Barros Tawny Port 9.9 Baileys Irish Cream 7.9

Today's cakes available from the cabinet served with Ice Cream, Cream or Yoghurt