



## Dessert and coffee menu

### desserts

- apple tarte tartin served w/ thick yoghurt, mulled wine jelly & vanilla syrup 16
- dark chocolate & rosewater delice, liquorice mousse served w/ pineapple compote  
& pistachio crumble 16
- mango & passionfruit cheese cake w/ mango coulis, coconut tuile & mango sorbet 16
- warm butterscotch pudding w/ date chutney, salted burnt butter, caramel  
& almond praline ice cream 16
- freshly churned ice creams & sorbets 14

### cheese

- cheese selection (40 gms each) 28
- recognised cup winners at the 2010 Brisbane cheese awards
- sapphire blue – jindi cheese
  - fire engine red (wash rind) – jindi cheese
  - white mould – woodside mclaren
  - tilsit – gallo dairy
- served w/ crisp crackers, truffle honey, flame raisins & nuts

*\* all our dishes may contain traces of nuts*



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### espresso & tea

flat white 4.2

latte 4.2

cappuccino 4.2

long black 4.2

short black 4.2

long macchiato 4.2

short macchiato 4.2

piccolo 4.2

hot chocolate 4.2

english breakfast 4.2

irish breakfast 4.2

earl grey 4.2

lady grey 4.2

prince of Wales 4.2

ceylon orange pekoe 4.2

peppermint 4.2

chamomile 4.2

green 4.2

chai tea or latte 4.2

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