



sweet treats

summer pudding with morello and wild Italian cherries, boysenberry foam and clotted cream	16.00
vanilla bean panna cotta with mojito jelly, pineapple crisp and candied lime zest	16.00
kahlua mocha mousse cup with vanilla cream	16.00
blood orange brulée tart with pistachio praline and kaffir lime leaf sorbet	16.00
trio of homemade gelato with almond biscotti	16.00
chef's selection of handmade Belgian style chocolates and French nougat	12.00
chef's tasting plate- a selection of our sweet treats menu	32.00
summer pudding with morello and wild Italian cherries	
vanilla bean panna cotta	
blood orange brulée tart	
Hunter Valley cheese plate	22.00
chef's selection of local cheeses with assorted crackers, dried fruits and quince paste	

please inform us of any special dietary or allergen requirements



dessert wines

Margan, Botrytis Semillon, Hunter Valley, NSW	glass – 11.00 375ml bottle - 44.00
Scarborough, Late Harvest Semillon, Hunter Valley, NSW	375ml bottle – 43.00
Allandale, Late Picked Semillon Sauvignon Blanc, Hunter Valley, NSW	500ml bottle – 48.00
De Bortoli, Noble One Botrytis Semillon, Griffith, NSW	375ml bottle – 49.00

cognac, brandy and port

Courvoisier VSOP	14.00
Hennessy XO	26.00
Rémy Martin Extra	38.00
McWilliam's Hanwood Port	7.50
Galway Pipe	9.50
Hungerford Hill Liqueur Muscat	12.00
Capercaillie 1999 Liqueur Tokay	12.50
Penfolds Grandfather	25.00
Affogato	7.50
Liqueur affogato	11.00
Liqueur coffees	11.00
Liqueur of your choice on ice	8.50

all prices inclusive of GST
a 1.5% surcharge applies to all credit cards