

**CAKES | PASTRIES**

GF	<b>Orange Almond Cake</b>	7.9
GF	<b>Jaffa Cake</b>	7.9
	<b>Chocolate Hazelnut &amp; Maltese Cake</b>	7.9
	<b>Chocolate Mud Cake</b>	7.9
	<b>Banana &amp; Pineapple Cake</b>	7.9
	<b>Cookies &amp; Cream Cheesecake</b>	7.9
	<b>Pavlova w Strawberries &amp; Passionfruit</b>	7.9

<b>Tia Maria Semifreddo</b>	<b>11.9</b>
Coffee & Tia Maria scented semifreddo w cherry compote & chantilly cream	
<b>Chocolate Fondant</b>	<b>12.9</b>
Baked chocolate cake w a melted chocolate centre, served w orange slices & Grand Marnier	
<b>Creme Brulee</b>	<b>10.9</b>
Kaffir lime & lemon grass scented creme brulee	
<b>Bread &amp; Butter Pudding</b>	<b>11.9</b>
Caramelized banana & baileys bread & butter pudding, served w vanilla bean ice cream & caramel sauce	
<b>Fresh Strawberries</b>	<b>12.9</b>
Fresh strawberries coated w an aged balsamic reduction, fresh mint & cream fraiche	
<b>Cheese</b>	<b>18.9</b>
Camembert, gorgonzola & vintage cheddar w lavoche, fresh apple, grapes & home made date jam	

**DESSERT COCKTAILS**

**Prince of Darkness** 12.9

Dark creme de cacao, Kahlua, Baileys, chocolate mint syrup and cream shaken and poured over crushed ice

**Tobler** 12.9

Frangelico, Baileys, Kahlua and honey blended w milk and cream

**Brandy Alexander** 12.9

Brandy & dark creme de cacao shaken w cream

**Espresso Martini** 13.9

Kahlua, absolut vanilla, a shot of espresso, cinnamon liqueur shaken w cream

**DIGESTIVES**

Pernod 6.5

Amaro Averna 6.5

Jagermeister 7.0

Toschi Lemoncello 8.0

Chartreuse Green 9.0

Absinthe Pernod 11.9

**COGNAC (45ml)**

Hennessy VS Cognac	12.9
Hennessy VSOP Cognac	14.9
Hennessy XO Cognac	24.9
Hennessy Paradis	45.0
Hennessy Richard	115.0

**FORTIFIED WINES (60ml)**

Galway Pipe	7.0
Penfolds Grandfather	12.9
Seppelts Show Tawny Port DP90	15.9
Campbells Classic Rutherglen Muscat	9.9
Seppelts Rutherglen Show Muscat Dp63	6.5
Campbells Classic Rutherglan Tokay	9.9
Seppelts Rutherglan Show Tokay Dp57	7.0

**SHERRY (60ml)**

Seppelt Show Fino Sherry Dp117	6.5
Pedro Ximenez Sherry	7.0

**LIQUEUR COFFEES**

**Irish**

Baileys or Jamesons

9.5

**French**

Cointreau

9.5

**Italian**

Frangelico

9.5

**Jamaican**

Tia Maria

9.5

**Mexican**

Kahlua

9.5

**FROM THE BAR**

**COFFEES**

**Espresso**

3.0

**DOUBLE**

4.0

**Macchiato**

3.0

4.0

**Long Black**

3.0

**MUG**

**Flat White**

3.5

4.0

**Latte**

3.5

4.0

**Cappuccino**

3.5

4.0

**Vienna**

3.5

Long black topped with whipped cream

**Mocha - white or milk chocolate**

4.5

Espresso and chocolate topped with foamed milk

**Hot Chocolate - white or milk chocolate**

4.0

**Iced Coffee**

5.9

Topped with whipped cream

**Iced Chocolate - white or milk chocolate**

5.9

Topped with whipped cream

**Affogato**

5.9

Vanilla icecream with a shot of espresso

**TEAS**

<b>English Breakfast</b>	3.0
<b>Earl Grey</b>	
<b>Green Tea</b>	
<b>Iced Tea - Mango or lemon</b>	4.0

**ORGANIC TEAS**

<b>Ginger Kiss</b>	3.5
A revitalising blend of ginger, lemongrass and rosella	
<b>Moon Drift</b>	3.5
Calming blend with camomile, lemon balm, peppermint and rosemary	
<b>Mountain Breeze</b>	3.5
Refreshing with peppermint, elderflower, rosella, lemon myrtle leaf and rosehip	
<b>Sun Downer</b>	3.5
A soothing blend of lemon myrtle leaf, lemongrass, rosella and liquorice root	