

desserts



Profiteroles	13
Chocolate filled mini profiteroles with white chocolate tuille, hazelnut infused chocolate sauce, mixed berries and popping candy.	
Pecan pie	13
With butterscotch filling, vanilla bean ice-cream and pineapple couli.	
Vanilla cheesecake	13
With orange white chocolate sauce, strawberry sorbet and popping candy.	
Cheese Board	18
Chef's Selection of two cheeses served with pickled vegetables, mixed olives, home made breads and chutney.	
Affogato	18
Served with a double shot of espresso, ice cream and Frangelico.	
The Whisky & Chocolate Tasting Paddle	22
Three of the finest whiskies paired back with decadent chocolate.	
Liqueur Coffee (served with fresh cream)	9
Jamesons Irish Coffee Baileys Coffee Kahlua Coffee	
Dessert Wine	GI/10 B/46
Vasse Felix, Cane Cut Semillon Beautiful barley sugar and lemon scented gum opening to fragrant toffee with lemon sorbet.	