



R E S T A U R A N T

DESSERT

Peach and white chocolate tart, house-made honeycomb ice cream	\$14.50
Parfait of mango and basil, young coconut sorbet, sesame glass biscuit	\$14.50
Callebaut chocolate pudding, beetroot sorbet, candied green walnuts	\$15.50
House-made vanilla bean ice cream, fresh espresso, hazelnut biscotti, Frangelico	\$17.00
Chef's selection of farm house cheeses, served with house-made crisp bread and accompaniments – please ask your waiter to advise you	

TEA & COFFEE

House-made petit fours	\$6.50
Latte, Flat White, Cappuccino, Short / Long Black, or Macchiato	\$3.50
Iced Coffee / Iced Chocolate	\$5.00
Hot Chocolate	\$4.50
Tea – English breakfast, Earl Grey	\$3.20
Herbal Tea - Lemongrass & Ginger, Peppermint, Chamomile, Lavender & Daintree, or Green	\$4.00

DESSERT WINES & AFTER DINNER

Yerring Station "Late Harvest" Pinot Gris	\$8 / 36.00
De Bortoli 'Noble One' 60ml / 375ml	\$9.50 / 48.00
Patrizi Moscato D'Asti, DOCG '06 – Piedmont, Italy	\$8 / 36.00
Chambers; Port, Muscat, 60ml	\$7.50
Rutherglen Tokay 60ml	\$9.50
Pedro Ximenez 60ml	\$9.50
Penfolds Club Reserve Port 60ml	\$8.50
Penfolds Grandfather Port 60ml	\$15.00
Courvoisier Cognac 45ml	\$12.00
Hennessy Cognac 45ml	\$12.00
30ml	\$8.00
45ml	\$10.00

Amaretto, Avellanas, Armagnac, Baileys, Calvados, Cointreau, Frangelico, Nocello