



SWEET TREATS MENU



deconstructed pavlova w mixed berries, white choc mousse, strawberry coulis	15	g
coconut + kaffir lime pannacotta w crushed nuts, palm sugar foam	15	g.v.e
affogato : vanilla bean ice cream + espresso w your choice of frangelico, baileys, kahlua	15	g
selection of seasonal ice creams : three scoops of today's finest w macadamia biscotti	15	v
artisan cheese selection : poached pear, quince paste, house made lavosh, fruit	12 each 30	for three
kids: scoop of vanilla ice cream with sprinkles	3	single 5 double
espresso martini : vanilla vodka, espresso, kahlua	18	

chateau du pavillon dessert wine 12 100mL glass | 44 375mL bottle
 st croix du mont: semillon, sauvignon blanc, muscadelle: light, citrus, ginger floral blossom

yalumba fsw8b bortrytis viognier 15 100mL glass | 55 375mL bottle
 apricot, peach, honey and spice with an elegant and long finish, balanced acidity

tyrrell's tawny port 10 60mL

baileys on ice 10 60mL

also available with a dash of your choice of full cream, light, almond or soy milk

mother sky espresso coffee 4

flat white, espresso, mocha, macchiato, latte, long black
 add almond or soy milk 0.5

organic herbal tea selection 4

english breakfast, chamomile, rosehip + hisbiscus, lemon + ginger, liquorice, lemongrass, peppermint, genmaicha