

## DESSERTS

<b>WARM CHOCOLATE LAVA CAKE (VVO)</b>	13
Rich chocolate cake with a molten centre, vanilla ice cream, raspberry coulis and local berries	
<b>BEE'S TIRAMISU</b>	13
Ladyfinger biscuits, Vittoria Espresso, That's Amore Mascarpone	
<b>ARCHIE'S PAVLOVA (GF)</b>	13
Passionfruit coulis, fresh strawberries, Chantilly cream, meringue, mint	
<b>VICTORIAN CHEESE PLATE</b>	
Selection of regional cheeses, fig and quince jam, dried fruit, crackers, nuts	
Choice of one cheese	14
Choice of two cheeses	17
Choice of three cheeses	20
<b>CHEF'S DESSERT OF THE DAY</b>	MP
Please ask your host about today's creation	

## COFFEE

	CUP	MUG
Long Macchiato, Long Black, Cappuccino, Mocha, Latte, Piccolo Latte, Chai Latte, Hot Chocolate	4.8	5.8
Ristretto	4	
Espresso	4	
Affogato	8	

## DILMAH

	CUP	POT
Darjeeling, Earl Grey, Jasmine, Moroccan Mint Green, Organic Green, Pure Chamomile, Blood Orange, Eucalyptus	3	6.5

## SWEET WINE

Campbells Liquid Gold Classic Topaque	10
De Bortoli Noble One Botrytis Semillon	15

## DISTILLED

Not Your Nanna's Brandy	12
Martell VS Cognac	14
Hennessy VSOP Cognac	18
St Agnes XO Imperial 20 YO Brandy	18

( V ) Vegetarian ( VV ) Vegan ( VO ) Vegetarian option ( VVO ) Vegan option ( GF ) Gluten free ( GFO ) Gluten free option

Please advise your host of food allergies or intolerances, however we cannot guarantee a total absence of traces of allergens.