



## Desserts

### Chocolate Mousse

with textures of local tropical fruit

GF

19.0

### Wattle Seed Parfait

Innisfail banana & cacao meringue

GF

17.0

### Flower Pavlova

vanilla & coconut sauce, kiwi fruit, berry cream, apricot purée & chocolate soil

GF

16.0

### Chef's cheese of the day

please ask the wait staff for the selection

15.0

### Dessert Wine: Vasse Felix 'Cane Cut' Semillon

Margaret River, AU

12.0 / 45.0



## Liqueur coffees 13.5

Irish Jameson Irish whisky

Roman Galliano

Jaffa Triple sec & crème de cacao

Mexican Kahlua

Jamaican Tia Maria

Affagato Vanilla ice cream, frangelico, espresso

French Cointreau

Italian Sambuca

## Brandies

Rémy Martin XO Cognac 30ml 25.0

Hennessey VSOP Cognac 30ml 12.0

Courvoisier VS Cognac 30ml 10.0



## Fortified & Digestives

Penfolds Grandfather Rare Tawny	60ml	20.0	Frangelico	30ml	9.5
Galway Pipe	60ml	11.0	Drambuie	30ml	9.5
Seppeltsfield Grand Tawny	60ml	10.0	Disaronno Amaretto	60ml	12.0
NV Morris Classic Liqueur Topaque	60ml	8.0	Grand Marnier	30ml	9.5
NV Morris Classic Liqueur Muscat	60ml	8.0	Baileys	30ml	9.5
Glavya	30ml	9.5	Tia Maria	30ml	9.5
Benedictine	30ml	9.0	Kahlua	30ml	9.5
Limoncello	45ml	12.0	Grappa	30ml	9.0



## Coffee

Latte	5.0
Cappuccino	5.0
Flat white	5.0
Mochachino	5.0
Hot chocolate	5.0
Macchiato	4.5
Espresso	4.5
Ristretto	4.5

## Tea

Chai latte	4.0
Earl grey	4.5
Peppermint	4.5
Chamomile	4.5
English breakfast	4.5
Green tea	4.5
Lemon & ginger	4.5
Darjeeling	4.5