

## Dessert

Vanilla Crème Brûlée  
with an Almond Shortbread Biscuit  
14.50

Layered Chocolate Mousse Gateau  
with Chocolate Baileys Sauce and  
Crisp Hazelnut Praline  
14.50

Rum Roasted Pineapple and Raisin Tart  
served with Coconut Frozen Yoghurt  
14.50

Caramelised Lemon Tart with a  
Smooth Mascarpone Ice Cream  
and Sweet Berry Sauce  
14.50

Jasmine Flower Panna Cotta with  
Fresh Mango finished with a  
Lemon-Thyme syrup  
14.50

Raspberry Trio consisting of  
- Raspberry Cream Torte  
- White Chocolate Mousse with a  
Raspberry Gelée  
- Fresh Raspberry Sorbet  
14.50

Selection Of Australian Cheeses  
- 'White Pearl' Camembert  
- Vintage Cheddar  
- Tasmanian Heritage  
Signature Blue  
- 'Red Square' Washed Rind

Served with Quince Paste, Dried Muscatels,  
Marinated Baby Figs and Lavosh Crispbread  
1 Cheese 14.50 + Extra Cheese 3.50

## Tea & Coffee

Pot of Tea 5.00

Earl Grey, Peppermint, English Breakfast,  
Green Sencha, Chamomile, Chai

Espresso

Single 4.50

Double 5.00

Flavoured 5.00

Vanilla, Butterscotch, Caramel, Hazelnut

## Dessert Wine

2007 De Bortoli Noble One  
Botrytis Semillon  
glass 12.00—375ml Bottle 49.50

2009 Petersons Hunter Valley  
Botrytis Semillon  
glass 12.00—375ml Bottle 44.50

## Liqueur Coffee

Jonah's 10.50  
Frangelico, Baileys, Coffee & Cream

Mexican 10.50  
Kahlua, Coffee & Cream

Irish 10.50  
Jameson, Coffee & Cream

Parisienne 10.50  
Grand Marnier, Coffee & Cream

Roman 10.50  
Galliano, Coffee & Cream

Jamaican 10.50  
Tia Maria, Coffee & Cream

## Port

McWilliams Hanwood 7.00

Galway Pipe 8.00

Morris Black Label Muscat 9.00

Morris Black Label Tokay 9.00

Tamburlaine Reserve Muscat 12.00

Penfolds Grandfather 15.00

## Liqueur & Cognac

A wide selection of Liqueurs and  
Fine Cognacs are also available