

desserts

13

spiced carrot and apricot cake

w cream cheese icing, chai crème anglaise and candied walnuts.

lemon crème brulee

w chocolate coated cookies.

mixed berry cheesecake

w praline mascarpone cream, shaved chocolate and citrus glaze.

chocolate and hazelnut tart

w vanilla bean cream, cracked hokey pokey and strawberry coulis.

selection of specialty cheeses

kikorangi blue

triple cream cheese, buttery with dense blue veining.

double cream brie

special reserve, extra smooth and creamy.

cumin seed gouda

semi soft, matured for 12 months with cumin seed, chives and garlic.

served with fig chutney, crackers and ciabatta.

cheese - trio 22.50

single 18.00

special coffees

irish - jamesons whiskey	8.20
nero - galliano liqueur	8.20
mexican - kahlua liqueur	8.20
french - cointreau liqueur	8.20
orange express - gran marnier & chocolate liqueur	10.80
gbs addiction - kahlua & baileys liqueur	10.80

Dessert Beverages

Cognacs

Hennesey v.s.o.p 9.50

Port

Taylor's fine old ruby 7.20

Taylor's fine old tawny 7.20

Coffee

Long Black 3.50

Flat White 4.00

Cappuccino 4.00

Espresso 3.50

Ristretto 3.50

Americano 3.50

Short / Long Macchiato 3.50

Latte 4.00

Hot Chocolate 4.50

Moccachino 4.50

Iced Coffee 5.00

Iced Moccachino 5.00

Iced Chocolate 5.00

Fluffy 2.00

Extras

Decaf 0.50

Soy 0.50

Extra Shot 0.50

Chai Syrup 0.50

Vanilla Syrup 0.50

Hazelnut Syrup 0.50

Bowl 0.50

Teas

English Breakfast 3.60

Earl Grey 3.60

Japanese Green Tea 3.60

Peppermint 3.60

Chamomile 3.60

One account per table.
Surcharge on public holidays.
Outside catering available.