

DESSERT MENU



ribs and rumps

TAKEAWAY AVAILABLE

DESSERT MENU

SALTED CARAMEL CRÉME BRULEE (GFA) \$9.95

Creamy centre and crisp toffee top with sweet shortbread

NEW YORK CHEESECAKE \$9.95

Traditionally prepared, creamy baked New York Cheesecake on a biscuit crumb base served with fresh strawberries and cream amongst berry coulis

STICKY DATE PUDDING \$9.95

House made pudding served hot with butterscotch sauce, vanilla ice-cream and mint

CHOCOLATE LAVA CAKE \$9.95

Savour the decadence of a generous dollop of dark chocolate ganache, melted through a delicious rich mud cake served warm with fresh whipped cream

SORBET (GF) \$9.95

A selection of fruit sorbet's made from premium sourced fruit served with fresh strawberries and mint

HOT DRINKS

COFFEE \$4

Flat White, Latte, Cappucino, Macchiato, Long Black, Vienna, Mocha, Espresso or Picollo

HOT CHOCOLATE \$4

TEA \$4

Chamomile, English Breakfast, Earl Grey, Peppermint, Sencha (Green)

AFFOGATO \$7

A scoop of creamy vanilla ice-cream drizzles with an espresso shot

With Frangelio, Baileys or Kahlua **\$10**

*10% surcharge applies on public holidays. Please advise your waiter of any allergies we should be aware of. (GFA) Gluten Friendly Available. (GF) Indicate items most suitable for people with gluten intolerance.