



DESSERT & CHEESE

TIRAMISU 16

traditional Italian dessert of coffee-soaked sponge finger biscuits, mascarpone and chocolate

AFFOGATO 20 GFO

vanilla bean gelato, hot espresso, house-made biscotti and Frangelico liqueur

BAKED LEMON CHEESECAKE WITH TOASTED MERINGUE 16

berry salsa and pistachio gelato

NUTELLA FILLED CRISPY CHOCOLATE RAVIOLI 16

with white chocolate sauce and hazelnut gelato

NIGHTLY CRÈME BRULEE SPECIAL 16 GFO

GELATO WITH DEEP FRIED CHIACCHIERE PASTRY 10 GFO

CHEESE PLATE 18 / 28 GFO

a selection of Hunter Valley cheeses with fruit, nuts, house made-lavosh and fruit paste



Join us on Facebook and Twitter for
upcoming events and announcements.

MENU IS SUBJECT TO CHANGE.

There is a \$8 per person surcharge on public holidays.

Not all ingredients are listed, please advise server of allergies or dietary requirements.



DESSERT WINES | PORTS | MUSCATS

SADDLERS CREEK Botrytis Supreme 375ml	42	9 GL
TAMBURLAINE Reserve Muscat Aged Liqueur 375 ml	35	7 GL
DRAYTON'S Liqueur Muscat 375 ml	35	7 GL
DE BORTOLI'S 'Noble One' 375 ml	42	9 GL
MORRIS BROTHERS Liqueur Muscat 375ml	35	9 GL
TYRRELL'S Fine Aged Tawny Port		7 GL
DRAYTON'S Old Decanter Port		10 GL

LIQUEURS

DRAMBUIE	9
KAHLUA	9
TIA MARIA	9
GALLIANO	9
BAILEY'S	9
COINTREAU	9
AMARETTO	9
FRANGELICO	9
MIDORI	9
SAMBUCA	9
GRAND MARNIER	9
OPAL NERO	9
LIMONCELLO	9
GRAPPA	9

BRANDY | COGNAC

NAPOLEON BRANDY	9
COURVOISIER V.S.O.P.	12
BARON - OTARD EXTRA 1795 (COGNAC)	30

LIQUEUR COFFEES

ROYALE - (COGNAC)	13
IRISH - (JAMESON IRISH WHISKEY)	13
JAMAICAN - (RUM/TIA MARIA)	13
MEXICAN - (KAHLUA)	13
PARISIENNE - (GRAND MARNIER)	13

TEA & COFFEE

BLACK & HERBAL TEAS	4
BELAROMA ESPRESSO COFFEES	4.50 / 5
HOT CHOCOLATE	4.50

