

Dessert Menu

Torched S'mores Custard Cake , malt ice cream	12
Smashed Pavlova , mascarpone, strawberries, rhubarb jam <i>(gf)</i>	12
Sticky Toffee Pudding , salted dulce de leche, buttermilk ice cream	12
Pear & Frangipane Tart , vanilla ice cream <i>(n)</i>	10
Coconut Panna Cotta , passionfruit, almond & papaya biscotti <i>(n/df/gfo)</i>	10
Caramel Affogato , double espresso, rock salt caramel ice cream, cinnamon churros	10
+ Kahlua / Frangelico / Cointreau	9
Coffee	
Latte / Flat White/ Double Espresso / Cappuccino / Short Mac / Long Black	4
Long Mac / Mocha / Hot Chocolate / Chai Latte	4.5
Dirty Chai / Turmeric Latte / Matcha Latte / Beetroot Latte	5
Lot One Cheese Board	28
Selection of local & international cheeses, fruits, chutney, breads & crackers	
Suggested tipples... Pedro Ximenes Spanish Sherry / Haselgrove "The Old Nut" Port	
Liqueurs	
Applewood "Unico Cello" Limoncello	8
Pedro Ximenez	9
Courvoisier VSOP Cognac	14
Frangelico	9
Patron XO Café	12
Opal Bianca Sambuca	9
Opal Nera Sambuca	9
Baileys	8.5
Cointreau	9.5
Haselgrove "The Old Nut" Port	10

(gf) gluten free (gfo) gluten free option (df) dairy free (n) nuts

Please inform our waitstaff of any food allergies prior to ordering. Although every effort will be made to accommodate your requirements 100% exclusion of items cannot be guaranteed.

15% Public Holiday Surcharge

