Desserts

chocolate and macadamia brownie
rum and raisin ice cream | 18.5

honey and thyme pannacotta
baked rhubarb GF | 18.5

warm apple tart
pastry cream,
vanilla vodka sauce | 18.5

baked berry tart
thick cream | 18.5

affogato
shot of espresso, vanilla ice cream, biscotti and your choice of frangelico, baileys, kahlua or tia maria GFO | 21.5

GF | gluten free
GFO | gluten free option

While we take care with food preparation, we cannot guarantee that all menu items are completely free of allergens.

a 10% surcharge applies on sunday's and 15% surcharge on public holiday's

Liqueurs

limoncello | 12.5
frangelico, baileys | 10.5
kahlÚa, tia maria | 10.5

Port

galway pipe grandtawny
aged twelve years | 10.5

Hot Drinks

flat white, latte, cappuccino | 5.5
long black, short black, espresso, macchiato | 5.0
mocha, chai latte | 5.8
hot chocolate | 5.5

add $1 each for soy milk, almond milk,
mug, double shot, caramel or vanilla syrup

tea | 5.5
loose leaf tea for one by T2

english breakfast
earl grey
sencha green tea
chamomile
peppermint
lemongrass and ginger