

# Desserts

please order food & beverages at the bar

individual tim tam—baked cheesecake with vanilla ice cream	10
white chocolate mousse (v, g) served in dark chocolate shell with raspberry coulis	10
panna cotta (v, g) coconut panna cotta with minted mango and toasted coconut flakes	9
lemon curd tart (v) house—made tart served with fresh strawberries and whipped cream	9
apple & rhubarb crumble (v) served with double cream and rhubarb compote	9
warm rich chocolate mud cake (v, g) with berry compote and double cream	9
caffè latte crème brulee (v) a rich crème brulee with fresh cream and almond bread	9
cheese plate (v) selection of local and imported cheeses accompanied with green olives, quince paste and local almonds	22

v = vegetarian    g = gluten free

# Coffee

flat white	3	irish coffee with jameson whiskey	13
cappuccino	3	irish coffee with baileys irish cream	13
long black	3	mexican coffee with kaluha	13
short black	3	italian (black or white) with frangelico	13
latte	3	affogato with kahlua	12.5
macchiato	3	affogato with frangelico	12.5
vienna black	4	affogato with tia maria	12.5
vienna white	4		

liqueur coffee only available to persons aged 18 years & over