Desseut Menu

Introduce yourself to our house made desserts, locally sourced coffee & delectable after dinner treats



Tea & Coffee

beans supplied by yahava koffee works. our beans are a blend of colombian, ethiopian and papua new guinea coffee which provide notes of cocoa, dark caramel, and toffee nuts - a rich

full blend

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FLAT WHITE	\$4.50	\$5.50	
CAPPUCCINO	\$4.50	\$5.50	
LATTE	\$4.50	\$5.50	
ESPRESSO	\$4.50		
D O U B L E E S P R E S S O	\$5.00		
LONG BLACK	\$4.50		
SHORT MACCHIATO	\$4.50		
LONG MACCHIATO	\$5.00		
M O C H A		\$5	
HOT CHOCOLATE		\$5	
CHAILATTE	\$4	\$5	
DIRTY CHAI	\$5	\$6	
ICED LATTE			\$6
ICED CHOCOLATE*			\$7
ICED COFFEE*			\$7

*SERVED WITH VANILLA ICE CREAM

extra shot +0.50 | decaf + 0.50 | soy, almond, oat, lactose free +1.00 skim milk available

ENGLISH BREKKY LOOSE LEAF TEA
EARL GREY LOOSE LEAF TEA
JASMINE GREEN LOOSE LEAF TEA
SENCHA GREEN LOOSE LEAF TEA
ROSE BLEND GREEN LOOSE LEAF TEA
PEPPERMINT HERBAL LOOSE LEAF TEA
CHAMOMILE HERBAL LOOSE LEAF TEA



STICKY FIG PUDDING | \$14.00

classic sticky fig pudding served with a warmed rich butterscotch sauce and a burnt honey ice cream.

VANILLA BEAN BRULEE (GFO) | \$14.00

a traditional brulee served with a walnut and cinnamon biscotti.

CRUMBLE OF THE DAY | \$14.00

seasonal fruit filling topped with a delicious buttery crumb and served with a vanilla bean ice cream.

ask our staff for todays filling

Contains traces of nuts

SEMIFREDDO (GFO) | \$14.00

raspberry and pistachio semifreddo accompanied by a strawberry and mint salad topped with a tropical coulis and garnished with a pistachio crumb

GELATO | \$10.00

two scoops of gelato with a choice of chocolate, vanilla, strawberry or coffee and served with a honeycomb shard

VEGAN OPTION | +\$1.00 PER SCOOP

salted caramel or vanilla

SORBET (VEGAN) | \$10.00

two scoops of green apple



FRUIT TINGLE | \$14.00

vodka, blue curacao, lemonade, strawberry syrup

PINA COLADA | \$16.00

white rum, coconut cream, pineapple juice

MARGARITA | \$18.00

jose cuervo tequila, cointreau, citrus, salt

COSMOPOLITAN | \$18.00

vodka, cointreau, lime juice, cranberry juice

BLOODY MARY | \$19.00

smoked vodka, worcestershire sauce, tabasco, tomato juice

CLASSIC MARTINI | \$18.00

old youngs gin, vermouth, dash of salt, olive

MOJITO | \$18.00

white rum, mint, sugar syrup, lime wedges

APEROL SPRITZ | \$17.00

aperol, proscecco, soda, orange garnish

ESPRESSO MARTINI | \$19.00

coffee liqueur, absolute vanilla vodka, white creme de cacao

LONG ISLAND ICED TEAL \$22.00

rum, tequila, vodka, gin, cointreau, citrus, cola





ONE CHEESE \$16 | TWO CHEESE \$21 THREE CHEESE \$ 26

BRIE

a surface ripened Australian brie. rich, delectably soft and creamy.

BLUE STILTON

rich full flavoured stilton. with a creamy feel and texture. hand crafted in the UK

ORGANIC CHEDDAR

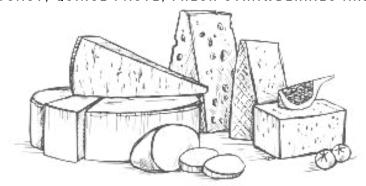
matured cheddar which is deliciously smooth and creamy with a full depth of rich flavour. organically produced in the UK.

HAVE YOUR CHOICE OF 1, 2 OR 3 CHEESES,

MIX AND MATCH OR ALL THE SAME!

CHEESE PLATES ARE SERVED WITH A SELECTION OF CRACKERS,

FRUIT TOAST, QUINCE PASTE, FRESH STRAWBERRIES AND PEAR.



After Dinner

LIQUEURS

BAILEYS | \$10.00 FRANGELICO | \$10.00 TIA MARIA | \$10.00 DOM BENEDICTINE | \$10.00 GRAND MARNIER | \$10.00 LIMONCELLO | \$10.00

COGNACS

COURVOSIER VSOP| \$18.00 HENNESSY VSOP| \$20.00 HENNESSY XO| \$25.00

DESSERT COFFEES

IRISH COFFEE W/ JAMESONS | \$12.50
AFFOGATO W/ FRANGELICO | \$14.00
AFFOGATO W/ BAILEYS | \$14.00
AFFOGATO W/ DOM BENEDICTINE | \$14.00

PORTS

a sweet nightcap - serving size 60ml

GALWAY PIPE | \$8.00

PENFOLDS GRANDFATHER | \$16.00
TALIJANCICH RESERVE 1961 SOLERO MUSCAT | \$36.00
TALIJANCICH OLD PETERS PORT | \$9.00
GRANT BURGE AGED TAWNY | \$9.00

STICKY DESSERT WINES

a sweet nightcap - serving size 60ml
TALIJANCICH VERDELHO LIQUER | \$8.00
JOHN KOSOVICH AUTUMN HARVEST SEMILLON VERDELHO | \$12.00
DFBORTOI I DFFN VAT 5 BOTRYTIS SEMILLON | \$12.00