


## DESSERT



Gourmet Cheese board to share - Chef's Cheese selection from Blue Cow served with dried Fruits and Nuts - <i>current selection on Specials Board</i> v	22.5
Selection of deluxe Cakes on display, served with Raspberry Coulis or Chocolate Sauce and Double Cream	7
Roley's Hazelnut Pavlova with mixed Berry compote and Double Cream gf	10.5
A generous serve of warm Sticky Date pudding with lashings of Butterscotch sauce and Double Cream	10.5

*Sumptuous Dessert Specials! See our Specials Board for a treat.*

## TEA & COFFEE

English Breakfast, Earl Grey, Chamomile, Peppermint, Wiry-o-Pekoe, Green Sencha	Tea for one 3.5 / Tea for two 6
Short/Long black, Flat white, Cappuccino	3.5
Latte, Long Macchiato, Vienna, Mocha, Soy/ extra shot/ de-caf	4
Hot Chocolate	4
Organic Chai Latte	4
Mega Coffee (it's huge!)	4.95
Fresh juices -orange, green apple, watermelon & passionfruit	4
Organic Juice- Phoenix organic orange, apple and mango	5
Affogatto - espresso & ice-cream	5
Deluxe iced coffee or Chocolate with whipped cream and ice-cream - the works!	5.5

## SOMETHING STRONGER

Liqueur Coffees - Whisky, Frangelico, Baileys, Amaretto or Kahlua, topped with whipped Cream	8.5
Liqueurs served on ice - Amaretto, Frangelico, Baileys, Sambucca White, Galliano Yellow or Kahlua	7

*See our Beverage menu for the full range of spirits, cocktails, wines, beers,  
Soft drinks and juices available*

Patrons please note -

Corkage \$5 per bottle, wine only

No separate billing

Public Holidays 10% surcharge