



Dessert

Flutes Gourmandise 24

Today's Petit Dessert Selection

#Houghton Small Batch Rose

Mango & Coconut Mousse VV 15

Toasted Granola, Blood Peach Sorbet

(Vegan – Egg Free – Dairy Free – Soy Free)

#Amberley Moscato Rosa

Japonaise Biscuit Cake 15

Layered Hazelnut Wafers & Praline Cream,

Dark Chocolate Graze

#Juniper Estate Cane-Cut Riesling

Sticky Date 15

Salted Caramel Sauce, Brandy Snap,

Vanilla Bean Ice cream

#Cape Grace Cane-Cut Chenin Blanc

Flutes Sweet Treat \$4 Each

Macaron (Today's Flavour)

Profiterole (Today's Filling)

Cheese Portion

1 Portion 16

2 Portions 22

3 Portions 28

Select

Soft, Blue Cheese, Semi Hard

Flutes Crispy Nut Wafers,

Dried Fruit & Nut Terrine,

Quince Paste, Water Crackers

#Grant Burge Aged Tawny *Gluten Free VV - Vegan

#Suggested Wine Paring

15% Public Holiday Surcharge

Coffee

Local Yahava Coffee Beans 4.5

Flat White, Cappuccino, Latte,

Long Mac, Short Mac,

Long Black, Espresso,

Mocha

Hot Chocolate 5.5

Affogato 8

Espresso and Vanilla Bean Ice cream

Add a Liqueur 16

Frangelico, Baileys, Kahlua, Tia Maria,

Cointreau

Liqueur Coffee 15

Jameson, Captain Morgan Rum, Cointreau,

Frangelico, Baileys, Kahlua, Tia Maria

Finish with a Nip (30ml) 10

Top Shelf 14

Grand Marnier, Johnny Walker Black,
Chivas Regal, Hennessy VS, Courvoisier VSOP

Liqueur 10

Limoncello, Black /White/Yellow Sambuca

Pot of Tea

Tea for Me... Loose Leaf 4.5

English Breakfast,

Darjeeling, Yunnan,

Blue Lady, Bolero,

Marco Polo,

Monk's Blend, Vanilla,

Citrus Sencha,

Earl Grey, Chamomile,

Peppermint, Spicy Chai

Full Cream * Hilo * Soy and * Almond Milk