



## Desserts

<b>Flourless Chocolate Cake</b> (GF) With vanilla bean ice cream & berries	<b>\$12.50</b>
<b>Mixed Berry Crumble</b> With vanilla bean ice cream	<b>\$12.50</b>
<b>Affogato</b> With espresso coffee, vanilla bean ice cream, frangelico and tuille biscuit	<b>\$15</b>
<b>Crème Brulee</b>	<b>\$12.50</b>
<b>Triple Chocolate Mousse Cake</b> With pure cream	<b>\$12.50</b>
<b>Seasonal Fruit Plate</b> (GF)	<b>\$12.50</b>
<b>Selection of Ice Creams and Sorbets</b>	<b>\$12.50</b>
<b>Cheese Plate</b> Tasmanian Heritage Signature Brie - strong earthy flavour, rich creamy centre Shadows of Blue Victoria - a rich double cream blue cheese Dorset Drum Farmhouse Cheddar England - aged 12 months, sweet and tangy Cheeses served with: tamarillo chutney, muscatels & lavoch.	<b>\$16</b>

# Fortifieds & Dessert Wines

	<b>Glass</b>	<b>Bottle</b>
Longview Epitome Late Harvest Riesling		<b>\$36</b>
Grant Burge Aged Tawny Port	<b>\$8.50</b>	<b>\$32</b>
Grant Burge 10 Year Old Tawny Port	<b>\$9.50</b>	<b>\$54</b>
Grant Burge 20 Year Old Tawny Port	<b>\$12</b>	<b>\$125</b>
Grant Burge Age Unknown Liqueur Muscat	<b>\$14</b>	<b>\$129</b>

# Coffee & Tea

All Coffees	<b>\$4.50</b>
Herbal & Black Tea	<b>\$4.50</b>
Mocha or Hot Chocolate with Marshmallows	<b>\$4.50</b>
Liqueur Coffees	<b>\$9.50</b>