

The

Dessert

Menu



Lime Tart

Served with Vanilla Anglaise and Ice-Cream \$12.50



Chocolate Mud Cake

Served with Chocolate Sauce and Ice-Cream \$12.50

Chocolate Bomb (GF)

Served with Vanilla Anglaise and Ice-Cream \$12.50



Honey Macadamia Cheesecake

Served with Caramel Sauce and Ice-Cream \$12.50

Trio Of Ice-Cream

3 scoops Ice-Cream of Your Choice \$10.50



Strawberry Sundae (GF By Request)

Vanilla Ice-Cream, topped with Crumble, Strawberry Sauce & Fresh Strawberries
Served with Strawberry Wafer Stick \$6.50

Chocolate Sundae (GF By Request)

Vanilla Ice-Cream, topped with Crumble, Chocolate Sauce & Marshmallows
Served with Chocolate Wafer Stick \$6.50

Home Made Selection

Apple Crumble

Served with Crunchy Crumble, Sultanas, Coconut and Ice-Cream \$12.50

Sticky Date Pudding

Served with Butter Scotch Sauce and Ice-Cream \$12.50



The Beverage Menu



Café Latte, Cappuccino, Flat White, Long Black and Espresso	\$4.00
Mocha, Hot Chocolate and Chai Latte	\$4.50
Affogato	\$6.00
Affogato with Liqueur	\$11.50
Irish Coffee, Jamaican Coffee and Mexican Coffee	\$11.50
Flavoured Syrup (Caramel, Hazelnut and Vanilla) or Extra Shot or Mug	Add \$1.00
Tea (English Breakfast, Earl Grey, Peppermint, Green and Camomile)	\$4.00
Iced Coffee, Iced Chocolate, Iced Mocha and Iced Lemon Tea	\$6.00



GF: Gluten Free

Menu items And Prices Are Subject To Change And All Prices Include GST.
Please Notify Our Staff About Any Allergies, As Not All Ingredients Are Specified.
Please Note That We Do Not Accept BYO Beverages Or Food.
A Cakage Fee Will Be Charged For \$1.00 Per Adult And \$0.50 Per Child (12 Years Old And Under).