

# dessert

Macerated stone fruit salad with riesling jelly and grapefruit granita	\$13.00
Chai panna cotta with poached pear and basil syrup	\$13.00
Chocolate, walnut and raisin tart with orange blossom mascarpone	\$13.00
Trio of ice cream – strawberry, chocolate and caramel macadamia	\$12.00
Affogato (vanilla ice cream with shot of espresso)	\$7.00
add frangelico, baileys, kahlua or amaretto	\$6.00
Cheese plate of imported and local cheeses with lavosh, quince paste and muscatels	\$20.00
<i>Please see your waiter for today's selection</i>	

## Dessert wine

Wirra Wirra 'Mrs Wiggly' 2009 moscato <i>McLaren Vale SA</i>	(500ml) \$30.00
Torbreck 'The Bothie' 2009 muscat blanc a petit grains <i>Barossa Valley SA</i>	\$7.00/ \$32.00

## Liqueurs and spirits

Averna	\$8.00
Frangelico	\$8.00
Morris liqueur tokay	\$7.00
Morris liqueur muscat	\$7.00

## Cleansing ales

Peroni Nastro Azzurro	\$8.00
Stella Artois	\$9.00
Coopers Pale Ale	\$7.00