



SOMETHING SWEET

STRAWBERRY AND HONEYCOMB PANNA COTTA	14
With basil and strawberry compote and vanilla cream	
THE O.A.K. PAVLOVA	15
Topped with salted caramel, hazelnut and mixed berries	
APPLE AND BLUEBERRY CRUMBLE	16
Served with cinnamon custard and housemade ice cream	
CHOCOLATE TART	14
With coffee and Cointreau crème anglaise and popcorn ice cream	
TRIO OF SORBET	13
Housemade sorbet selections	
AFFOGATO	9
AFFOGATO WITH LIQUEUR	14
With your choice of Frangelico, Baileys, Cointreau or Amaretto	
CHEESE PLATTER	
Chef's selection of Farmhouse cheeses	
All served with quince paste, dried apricots, raisins and crackers	
1 cheese	9
2 cheese	13
3 cheese	18

SOMETHING TO FINISH

	Glass	Bottle
Two Hands 'Brilliant Disguise' Moscato Barossa, South Australia	8	36
d'Arenberg 'The Noble Wrinkled Botrytis' Riesling, McLaren Vale, South Australia	7	28
Penfolds Grandfather Tawny, Barossa, South Australia	8	
Mr Pickwick's Particular Port, McLaren Vale, South Australia	14	
Valdespino Pedro Ximenez Black Sherry, Spain	8	

COGNACS

Martell Medaillon VSOP	12
Hennessy VSOP	15
Martell XO	25

COCKTAILS

Espresso Martini or Harvey Wallbanger

LIQUEURS

Kahlua, Baileys, Frangelico, Malibu, Midori or Cointreau