

Desserts

Roast Peach & Macaron Trifle gfo

Brown Butter Streusel, Tippy Cream, Peach Sorbet

15.5

Chocolate Crème Brûlée gf

Pickled Mango, Mango Sorbet

14.5

Bel's Birthday Cake

Layered Biscuit, Brulee, Chocolate Mousse, Salted Caramel,
Candied Peanuts & Berry Coulis

16.0

Affogato gfo

Home Made Vanilla Bean Ice Cream, Espresso,
Biscotti, Frangelico

18.0

Apple & Rhubarb Crumble gfo vegan option

Home Made Vanilla Bean Ice Cream, Crème Anglaise, Brandy Snap

15.0

Cheese Plate gfo

Home Made Fruit & Nut Bread, Fresh Seasonal Fruits, Tomato Relish

16.0

Passionfruit Meringue Tart gf

Coconut Custard, Blueberries

15.5

gf – gluten free gfo- gluten free option

Coffees & Liqueurs

Liqueur Coffee with your choice of
Kahlua - Cointreau - Baileys
Frangelico - Ballantine's Scotch Whiskey

12.0

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**Glenfiddich 12 year Scotch Whisky**

12.5

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Bethany Late Harvest Riesling

500ml bottle 24.5

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**De Bortoli Fine Tawny Port 8 years old**

60ml 8.0

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Hennessy V·S·O·P Privilège Cognac

17.0

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**Penfolds Grandfather Rare Tawny**

60ml 23.0

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Sullivans Cove

American Oak Single Cask

Tasmanian Malt Whisky

"World's Best Single Cask, Single Malt Whisky 2018"

30ml 40.0

Coffee

We only use quality Maleny Dairies Milk & Locally Roasted Natural Bean Coffee

Short Black, Short Machiatto 3.0

Long Black, Flat White, Cappuccino, Latte

Cup 4.0 Mug 5.0

Hot Chocolate, Mocha, Chai Latte 5.5

Extra Shot, Soy or Caramel add 75c each

Pot of Tea

for one 5.0 for two 6.5

Elmstock Estate

*English Breakfast, Earl Grey, Peppermint,
Organic Green, Jasmine Imperial, Camomile*

15% Surcharge applies on Public Holidays