





restaurant    function room    lounge bar

desserts | winter `08

desserts

8.5

baked apple & rhubarb crumble served with vanilla ice cream & strawberries

sticky date pudding served with butterscotch sauce & vanilla ice-cream

affogato vanilla bean ice cream doused in Frangelico liqueur with a shot of fresh espresso

cheese plate

cheese plate two market cheeses, dried fruits, nuts & lavosh

15.5

coffee

cappuccino, flat white, café latte, espresso, macchiato  
hot chocolate with a dob of marshmallow

3.2

3.5

natural herbal t-bar tea

3.5 / 6.0 pot

organic peppermint

dragon eyes jasmine/green

earl gray

bunka blend

complexi – t chai

stickies | fortifieds

04 dutschke "ivy blondina" muscat (sticky) *barossa valley*

35

nv dutschke the tokay *barossa valley*

42

nv dutsche sundried shiraz (liqueur shiraz) *barossa valley*

48

nv galway pipe port *regional blend*

5.0

nv penfolds club port *regional blend*

3.0

cognac, armignac or premium whiskeys - available