

DESSERT MENU

Desserts from the Kitchen available: Monday to Friday - 11.30am to 5pm | Sat, Sun & Public Holidays - 12pm to 5pm

Takeaway available for Desserts from the Cake Display.

FROM THE KITCHEN

AFFOGATO [GF] 6.9

Two scoops of vanilla ice cream and a warm espresso shot.

Add - Your favourite liqueur, Baileys, Frangelico, nAmaretto, Kahlua or Valdespino Pedro Ximenex 8.5

CHOCOLATE MARQUISE 14.5

Haus Chocolate Marquise with Cointreau infused orange jelly, chocolate dust and mascarpone cream.

HAUS STICKY DATE PUDDING [GF] 14.5

Haus made traditional sticky date pudding served with brandy caramel sauce and mascarpone cream.

SELECTION OF AUSTRALIAN & INTERNATIONAL CHEESES

Fromager D' Affinois – Originates from the Rhone Valley in France, this white rind brie has a silky texture with a mild sweet milk flavour & a hint of mushroom.

Onetik Bleuette – A smooth semi hard textured French goat's milk blue cheese.

Midnight Moon – A semi hard goat's milk Dutch cheese with a nutty & brown buttery flavour upfront with a long caramel finish.

Cheeses served with muscatels on the vine, pressed fig & almond disc and lavosh.

50gm per cheese.

Choice of 1 16.9
Choice of 2 20.9
Choice of 3 24.9
Add - Gluten free option 5

FROM THE CAKE DISPLAY

LIME & WHITE CHOCOLATE CHEESECAKE 6.9

A traditional baked cheesecake with a hint of lime and white chocolate topped with icing.

CITRUS RICOTTA CAKE [GF] 6.9

A light & fluffy ricotta cake with a hint of lemon topped with flaked almonds served warm.

SCONES 7.8

Two scones served warm with Beerenberg Jam & chantilly cream.

GERMAN APPLE CHEESECAKE 7.9

Baked cheesecake with a layer of spiced infused apples topped with Chantilly cream & crushed walnuts.

CHOCOLATE WALNUT GATEAUX [GF] 7.9

A flourless chocolate mud cake with walnuts, topped with a decadent thick layer of chocolate ganache.

APPLE STRUDEL 7.9

Warm apple strudel served with Chantilly cream.

LEMON CURD CHEESECAKE 7.9

A creamy baked cheesecake topped with a fresh and zesty lemon curd.

BLACKFOREST GATEAUX 7.9

A traditional cake from the southern Bavaria region of Blackforest in Germany. Layers of chocolate sponge cake sandwiched with whipped cream & cherries, topped with additional whipped cream, maraschino cherries & chocolate shavings.

HAUS CHOCOLATE BROWNIE [GF] 7.9

Haus made Chocolate Brownie served warm with Chantilly cream. **[contains walnuts]**

SALTED CARAMEL CHEESECAKE [GF] 8.9

A crunchy cheesecake base covered with layers of creamy cheesecake and salted caramel, topped with crushed macadamias.

AFTER DINNER DRINKS

FORTIFIED & SHERRY [60ML]

Penfolds Grandfather Rare Tawny 15.5
Seppeltsfield Para Grand Tawny 9
Seppeltsfield Solero DP57 Grand Tokay 8.5
Seppeltsfield Solero DP63 Grand Muscat 8.5
Valdespino Pedro Ximenez "The Black Sherry" 8.5

APERITIFS & DIGESTIVES

Campari, Italy 7.5
Underberg, Germany 7.5
Amaro Montenegro, Italy 8
Fernet Branca, Italy 8
Pernod, France 8
Noilly Prat Dry, France 8
Pimms, England 8.5
Olympus Ouzo, Greece 8.5
Lillet Blanc, France 9.5
Applewood Red Okar, South Australia 12

COGNAC & ARMAGNAC

St. Agnes VS - Brandy 8.5
Courvoisier VS 11.5
Encanto Pisco 13.5
Hennessy VSOP 14
Hennessy XO 34

DESSERT WINE

Maxwell Spiced Mead (served warm) 8.5
12 Tempus Two Botrytis Semillion 8.5

HOT BEVERAGES

Flat White, Cappuccino, Long Black 4
Short Black, Macchiato, Café Latte 4
Hot Chocolate, Mocha 4
Belgium Hot Chocolate 4.5
Decaf add 0.8
Extra Espresso Shot add 0.8
In a Mug add 0.8
Syrups - Vanilla, Hazelnut, Caramel add 0.8
Milk - Soy, Zymil, Almond add 0.8
Baby Cino 1.5

TEA

Lemongrass & Ginger, Earl Grey, English Breakfast, Peppermint, Honeydew Green, Chamomile, Malabar Chai

Small pot 4.5
Large pot 7

COLD BEVERAGES

Milkshakes

Chocolate, Strawberry, Caramel, Vanilla, Banana 6.5

Iced Drinks

Iced Coffee served with cream & ice-cream 6.9
Iced Chocolate served with cream & ice-cream 6.9
Iced Mocha served with cream & ice-cream 7.5