

# 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.

### HAUS ETON MESS [GF] 14.5

Crumbled Italian meringue served with poached raspberries, fresh strawberries, honey yoghurt on a bed of champagne jelly.

## 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

Served warm with 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 - Schluck (White Fortified) 8.5  
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  
Roger Groult Pays d'Auge 8 Years Old 16  
1979 Comte De Lamestre Bas Armagnac 17  
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