



DESSERT

Gateau au Chocolat, coffee anglaise, strawberry ice cream, orange tuile	\$16
Mango & yoghurt mousse, vanilla chantilly, berries & rochers coco (gfo)	\$16
Thin apple tart, calvados ice cream, caramel sauce & lime meringue	\$16
Red wine poached pear, rhubarb friand, pistachio cremeux (gfo)	\$16
Frangelico affogato– hazelnut liqueur, espresso, vanilla ice cream	\$15
Loaded hot chocolate, bourbon, marshmallows, chocolate buttons	\$15
Flavoured macaron - chocolate, strawberry, pistachio, orange or almond	\$3.5
Chocolate truffle	\$3.5

SELECTION OF CHEESES - All three cheeses \$27

30g portion, served with lavosh & green apple

Soft - St. Germain	\$10
Semi Hard - Queijo Sao Miguel	\$10
Blue - Bleu d'Auvergne Auvermont	\$10

DESSERT BEVERAGES

Salted Caramel Alexander - cognac, salted caramel, chocolate	\$16
2016 Dourthe Grands Terroirs (Sauternes, France)	\$15/glass or \$80 bottle

TEAS AND COFFEES

Flat White, Cappuccino, Long Black, Espresso, Latte, Short Macchiato	\$4
Long Macchiato, Double Espresso, Chai Latte, Mocha	\$4.5
Hot Chocolate	\$5
Iced Chocolate, Iced Coffee	\$6.50
La Maison du Thé: English Breakfast, Green, Lemongrass & Ginger, Darjeeling, Peppermint, Early Grey, Camomile	\$4.5

Mug \$1 Extra Shot \$1 Soy Milk \$.50 Almond Milk \$.70