

*desserts 10*



SALTED CARAMEL +  
CHOCOLATE GANACHE TART

CREME BRÛLÉE

PLUM BLUEBERRY GREEK YOGURT CAKE

*vanilla bean ice cream + cinnamon caramel sauce*

PISTACHIO PAVLOVA SEASONAL MIXED FRUIT

*blood orange sorbet, citrus sauce, pistachio crumbles, orange segment,  
micro mint vanilla yogurt + mixed berry topping*

DECONSTRUCTED LEMON BAR

*raspberry yogurt, raspberry sorbet coulis, raspberries +  
sugar candies toasted meringue*

SWEET POACHED PEACHES

*white chocolate mousse, nougat + candied pistachios*

*coffee drinks and hot teas*

*Coffee by La Colombe*

ESPRESSO - 6      CAPPUCINO - 6

DOUBLE ESPRESSO - 8      LATTE - 6

COFFEE - 6      MIGHTY LEAF ICED TEA - 6

*regular or decaf                      unsweetened black tea*

MIGHTY LEAF TEAS - 6 *choose from the following:*

*english breakfast, earl grey, sencha green, peppermint, chamomile*

*wines*

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14 LA FLEUR D'OR *sauternes / 2011 / bordeaux, france*

13 YALUMBA *"museum reserve" muscat / nv / australia*

11 SANDEMAN *tawny / port wine / nv / portugal*

15 QUINTA DE LA ROSA *lote: 601 / ruby reserve / nv / portugal*

17 TAYLOR FLADGATE *20 year old tawny / nv / portugal*

SWEET