



Dessert

Caramel panna cotta <u>w</u> almond biscotti	12
Marmalade & spice steamed pudding <u>w</u> thick cream	12
Banana, pecan & coconut crumble <u>w</u> crème anglaise	12
Warm chocolate brownie <u>w</u> vanilla bean ice cream & kahlua fudge sauce	12

Affogato

Espresso coffee, vanilla bean ice cream & your choice of liqueur	13
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Dessert Wine

03 Yendara Wines Golden Drop Semillon, Riverina NSW	38
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Port

Great Lakes Tawny Port (glass)	6.5
NV Kies White Muscat 150ml bottle	18

Liqueur

Frangelico	Grand Marnier	8.5
Cointreau	Drambuie	
Kahlua	Tia Maria	
Baileys Irish Cream	Midori	

Cognac

Courvoisier VSOP	12
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Coffee

Cappucino, Flat White, Latte, Long Black, Mocha - regular or large	3.5/4.2
Piccolo, Espresso, Macchiato	3.5
Hot Chocolate (served with marshmallow) - regular or large	3.5/4.2
Bondi Chai Club cinnamon - regular or large	3.5/4.2
(Soy milk, Swiss filtered decaffeinated coffee & double shot coffee)	add .50

Tea by T2

English Breakfast – a classic black tea <u>w</u> a full rounded flavour	4.5 (pot)
Earl Grey – large leaf black tea <u>w</u> fragrant bergamot	
China Jasmine – green tea, infused <u>w</u> jasmine blossom	
Lemongrass & Ginger – invigorating & caffeine free	
Mint Mix – peppermint, spearmint & refreshing lemon balm	
Turkish Apple – tisane made from dried ground apples, sweet & refreshing	
Chai – traditional, complex & spicy Indian blend	
Relax – soothing chamomile base <u>w</u> delicate lemon & floral flavours	

PLEASE ASK YOUR WAITER FOR OUR DAILY SPECIALS

We welcome children however they must remain seated and quiet at all times, so as not to disturb other diners.
Regrettably, a 15% public holiday surcharge will apply. We allow BYO for groups of ten or less. Corkage is \$4.50 per person.

- ART ON DISPLAY -

Print photography by Luke Hudson | Contemporary Art by Sally West
All artwork displayed can be purchased. Please ask your waiter for an artist portfolio and/or contact details.