

dessert

warm medjool date pudding with butterscotch sauce	
french chocolate pots de creme with rhubarb and strawberry compote	
vanilla bean bavarois with poached cherries and spiced tuiles	
selection of cheeses with dates, nigella & sesame seed crisp breads (supplement \$4)	
chocolate fudge cake bites (2)	6

digestive, dessert & fortified wines (60ml glass)

nv dutschke muscat	12
nv dutschke tokay	12
nv dutschke (22 year old) tawny port	14
05 miramar 'doux blanc'	9

allpress fair trade coffees

long black, espresso, macchiato, cappuccino, café latte or flat white	3.7
hot chocolate & mocha	4.2
soy & decaf	.5

harrogate loose leaf teas

english breakfast, earl grey	4.2
chamomile, peppermint, green	4.2

trading hours

dinner wed-sat 6pm-9.30pm

breakfast sat and sun 8am-3.00pm

brunch sat and sun 12 noon-3.00pm

lunch fri 12 noon-2.30pm

byo wed and thurs only \$10 per bottle

please be respectful of our neighbours whilst dining and leaving

chef: jim larcán