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Autumn 2018

Dessert

Roast plum, buttermilk panna cotta, poppy seed cake, milk sorbet	19
Yuzu parfait, pistachio sponge, white chocolate sorbet	21
Coconut cheesecake, Anzac biscuit malt crumb, strawberry sorbet	21
Mango soufflé, yoghurt coulis, mango sorbet	26
Crunchy chocolate honeycomb, chestnut cake, mandarin, tonka ice cream	22
Selection of cheeses	
- Individual portion 40g	15
- Two cheeses	30
- Three cheeses	42
- Four cheeses	50
All crackers, breads & seasonal accompaniments served with our cheeses are made in house.	

Hot Beverages

accompanied by a selection of petits fours

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Coffee

Cinque stelle espresso by Vittoria

Espresso, macchiato, piccolo latte, long black, latte, flat white, cappuccino, mocha

Tea

La Maison du Thé - a full range of teas are available including:

Black Teas

English Breakfast

The classic - stimulating & aromatic

Darjeeling

A complex tea that varies from season-to-season, it is considered the most prized, luxurious & unique tea in the world: the champagne of tea

Earl Grey

A bold flavour with good body & bright bergamot overtones that linger on the palate.

It yields a slightly smoky finish with medium tannin

Green

A clean & crisp finish makes this highly refreshing, delicious tea for every day drinking

Herbal & Fruit Tisanes

Peppermint

Peppermint combines the assertive zing of peppermint with the sweetness of spearmint

& the subtle, calming freshness of lemon verbena

Lemongrass & Ginger

Bright lemongrass joined by ginger's spice creates a harmonious blend of freshness & warmth

Chamomile

Refreshing, calming & soothing

