Desserts



Vessells					
Oolaa Cheesecake Crunch 'deconstructed' with layers of fresh fruit compote and crunchy biscuit					\$80
Strawberry Pavlova with mango ice cream					\$85
Rhubarb Crumble topped with double cream					\$90
Mixed Sorbet Bowl three flavours, three scoops, with ginger 'snaps' ask our waiters for today's three refreshing flavours					\$110
Lemon Coconut Tart with crème anglais					\$80
Chocolate Lava Pudding warm chocolate cake exterior with a molten chocolate center served with vanilla bean ice cream					\$85
Passion Fruit, Banana & Mango 'Mess' a spin on the classic 'eton mess', with crunchy meringue					\$75
Cheese Plate per per selection of gourmet cheeses, fruits, nuts and fruit bread per per					\$110
$\begin{array}{c} \begin{array}{c} \begin{array}{c} \mbox{Giass} \\ \mbo$				Bottle \$300 \$600 \$360 \$1000	
After Dinner Cochtails					
Espresso Martini illy coffee espresso shot, shaken with vodka and kahlua					\$90
White Chocolate & Passion Fruit Martini absolut vanilla vodka, alize, white chocolate syrup shaken with passion fruit and fresh grapefruit juice - served in a white chocolate rimmed glass					\$95
Toblerone Martini					\$100

Toblerone Martini frangelico, kahlua and bailey's, shaken with cream and honey - served in a chocolate rimmed glass

Liqueur Coffee's

Australian Coffee - bundaberg Rum Irish Coffee - jameson's whiskey French Coffee - grand marnier

Baileys Coffee - bailey's Italian Classico - amaretto Jamaican Coffee – myers rum & tia maria

Coffees

Americano, Iced Coffee, Cappuccino, Espresso, Macchiato, Iced Cappuccino \$40 Mocha, Iced Latte, Viennese, Latte, Flat White, Double Espresso \$45

\$90