



RESTAURANT

# DESSERT MENU

Desserts from the Kitchen available: Monday to Friday - 11.30am to late | Sat, Sun & Public Holidays - 12pm to late

Desserts from the Cake Display available all day. [Takeaway Available]

## FROM THE KITCHEN

### AFFOGATO [GF] 9.9

Two scoops of vanilla ice cream and an espresso shot.

Add - Baileys, Frangelico, Amaretto, Kahlua, Tia Maria or your favourite liqueur POA

### CHOCOLATE MARQUISE 14.5

Haus Chocolate Marquise with Cointreau infused orange jelly, chocolate dust and mascarpone cream.

### HAUS STICKY DATE PUDDING [GF] 14.5

Haus made traditional sticky date pudding with almonds served with brandy caramel sauce and mascarpone cream. [contains almonds & traces of other nuts]

### SELECTION OF AUSTRALIAN & INTERNATIONAL CHEESES 14.9

Udder Delights Brie [Adelaide Hills] and Midnight Moon [Netherlands] cheeses served with muscatels, Lavosh and Beerenberg Fruit Chutney.

Add - Gluten free option 5

## FROM THE CAKE DISPLAY

### SWEET & SAVOURY MUFFINS 6.9

See our display cabinet to view our selection of sweet & savoury muffins, served warm with butter or chantilly cream.

### SCONES 7.9

Two scones served warm with Beerenberg Jam & chantilly cream.

### GERMAN APPLE CHEESECAKE 8.9

Baked cheesecake with a layer of spiced infused apples topped with Chantilly cream & crushed walnuts.

### CHOCOLATE WALNUT GATEAUX [GF] 8.9

A flourless chocolate mud cake with walnuts, topped with a decadent thick layer of chocolate ganache.

### APPLE STRUDEL 8.9

Warm apple strudel served with Chantilly cream.

### LEMON CURD CHEESECAKE 8.9

A creamy baked cheesecake topped with a fresh and zesty lemon curd.

### BLACKFOREST GATEAUX 8.9

A traditional cake from the southern Bavaria region of Blackforest in Germany. Layers of chocolate sponge cake sandwiched with whipped cream & cherries, topped with additional whipped cream, maraschino cherries & chocolate shavings.

### MARS BAR CHEESECAKE 8.9

The ultimate cold set cheesecake. A biscuit crumb base with chunks of Mars Bar folded through a cream cheese filling, covered in chocolate ganache & Mars Bar pieces.

### SNICKERS MUD CAKE 8.9

A rich and moist chocolate cake layered with chocolate ganache, peanuts and caramel. [contains peanuts]

### DARK CHOC & RASPBERRY BROWNIE [GF] 8.9

A flourless, dark chocolate & raspberry brownie served warm with chantilly cream. [contains almonds & traces of other nuts]

## AFTER DINNER DRINKS

### FORTIFIED & SHERRY [60ML]

Seppeltsfield Solero DP57 Grand Tokay	9
Seppeltsfield Solero DP63 Grand Muscat	9
Valdespino Pedro Ximenez "The Black Sherry"	9.5
Seppeltsfield Para Grand Tawny	9.5
Penfolds Grandfather Rare Tawny	15.5

### APERITIFS & DIGESTIVES

Campari, Italy	8
Underberg, Germany	8
Amaro Montenegro, Italy	8
Pernod, France	8
Pimms, England	8.5
Olympus Ouzo, Greece	8.5
Pampelle Ruby Aperio, France	9
Applewood Red Okar, South Australia	12

### COGNAC & ARMAGNAC

St. Agnes VS - Brandy	8.5
Lobo Apple Brandy	10.5
Courvoisier VS	11.5
Hennessy VSOP	14
Hennessy XO	34
St. Agnes XO Grand Reserve 40 Year Old	45

### HOT BEVERAGES

Flat White, Cappuccino, Long Black	4.1
Short Black, Macchiato, Café Latte	4.1
Hot Chocolate, Mocha	4.1
Belgium Hot Chocolate	4.6
Decaf	add 0.9
Extra Espresso Shot	add 0.9
In a Mug	add 0.9
Syrups - Vanilla, Hazelnut, Caramel	add 0.9
Milk - Soy, Zymil, Almond	add 0.9
Baby Cino	1.9

### TEA

Lemongrass & Ginger, Earl Grey, English Breakfast, Peppermint, Honeydew Green, Chamomile, Malabar Chai

Small pot	4.5
Large pot	7

### COLD BEVERAGES

#### Milkshakes

Chocolate, Strawberry, Caramel, Vanilla, Banana	7.9
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#### Thickshakes

Chocolate, Strawberry, Caramel, Vanilla, Banana	8.9
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#### Iced Drinks

Iced Latte / Iced Long Black	4.9
Iced Coffee served with cream & ice-cream	8.5
Iced Chocolate served with cream & ice-cream	8.5
Iced Mocha served with cream & ice-cream	8.9