MENU DESSERT

CHOCOLATE & STICKY DATE PUDDING 15.0
served with caramel sauce, fresh banana & vanilla bean ice cream

HOUSEMADE PROFITEROLES 16.0
filled with milk chocolate mousse & vanilla creme patissiere served with dark chocolate

TIRAMISU 16.0
marscapone mousse, coffee-soaked sponge, whipped cream, dusted with Belgium cocoa powder & chocolate shavings

CHOCOLATE & SALTED CARAMEL DELICE GF 16.0
almond biscuit, chocolate mousse, salted caramel mousse topped with chocolate ganache

HOUSEMADE ICE CREAM TRIO 15.0
see specials board for daily selections

AFFOGATO GFO 20.0
vanilla bean ice cream, espresso shot, choice of Bailey's, Frangelico, Drambue, Tia Maria, Cointreau or Kahlua served with choice of milk or dark chocolate shot

Please advise staff of allergies and dietary requirements.
All nuts are listed on the menu.
Our kitchen is not nut free.

GF: Gluten Free
VG: Vegan
V: Vegetarian
VGO: Vegan Option
GFO: Gluten Free Option

MENU LIL' ONES

CHICKEN NUGGETS 12.0
served with chips & tomato sauce

FRIED FISH I GFO 12.0
served with chips & tomato sauce

CHICKEN SCHNITZEL 13.0
served with chips & tomato sauce add parmigiana topping + 2.0

H+P PIZZA GFO · 12.0
Barossa leg ham, pineapple & mozzarella cheese

SPAGHETTI BOLOGNAISE GF · 12.0
spaghetti with rich beef & tomato bolognaise sauce topped with parmesan

JUNIOR SUNDAE GFO 6.5
vanilla bean ice cream, milk or dark chocolate topped with hundreds & thousands

JUNIOR CHOCOLATE FONDUE 7.5
vanilla bean ice cream, milk chocolate with the choice of lollies or seasonal fruit

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