

Puddings

Winter 2018



\$9.5

"AFTER 8" MOLTEN

dark chocolate molten cake,
caramelized cocoa nibs, mint ice cream

TREACLE TART

oat & almond golden syrup,
maple ice cream, caramelized apples

MRS. BEETON'S EGGNOG

poached meringue, eggnog custard,
pecan praline, honeycomb

BANOFFEE TRIFLE

hazelnut financier, caramel, bananas,
devon whipped cream

STICKY TOFFEE PUDDING

flapjack ice cream

ICE CREAM & SORBET \$7

housemade daily selection

PETITE SWEETS \$10

daily assortment of tea pastries

ENGLISH STYLE CHEESE BOARD \$18

a selection of three english style cheeses,
savoury biscuits, quince paste, grape chutney and honey



Tea

TWININGS 4

Traditional Afternoon

TEAPIGS 4/7

served loose, 2 or 4 cups

English Breakfast
Darjeeling Earl Grey
Chamomile Flowers
Green with Mint
Rooibos
Chai



Coffee

Regular & Decaf 4
Regular & Decaf Espresso 4.5
Cappuccino 5
Latte 5

Sherry

Hidalgo Fino 10
Emilio Hidalgo Pedro Ximenez NV 14

Port

Graham's Six Grapes Ruby 12
Taylor Fladgate 10 year Tawny 13
Sandeman's 20 year Tawny 22