

Puddings

Winter 2018



\$9.5

CANTALOUPE FLUMMERY

melon mousse, prosecco jello, vanilla bean meringues

KNICKERBOCKER GLORY

lemon sherbet, rhubarb sauce, rice crispies, pistachios

CHOCOLATE GYPSY TART

whipped crème fraiche, strawberries, candied rosemary

SHREWSBURY CAKE

buttermilk biscuit, Kaffir lime fool, coriander braised blueberries

STICKY TOFFEE PUDDING

date cake, toffee sauce, cinnamon ice cream

ICE CREAM & SORBET \$9

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

Lustau Capataz Andres Deluxe Cream 13

El Maestro Sierra Pedro Ximenez 18

Dios Baco Amontillado 15

Port

Graham's Six Grapes Ruby 12

Taylor Fladgate 10 year Tawny 13

Sandeman's 20 year Tawny 22