

DESSERT MENU

Melaleuca's Tasting Plate	38
A petite taste of the Textures of chocolate, Strawberries and Crème and Taste of the Tropics	
Textures of Chocolate (gf)	21
Cointreau and chocolate ganache with orange gel, candied orange, chocolate soil and cocoa tuille with dark chocolate sauce and locally made white chocolate ice cream	
Strawberries and Crème	21
Crème Brulé with a shortbread crumble, strawberry gel, raspberry coulis, white chocolate snap, meringue and a locally made strawberry sorbet	
Taste of the Tropics (gf)	21
Mango cheesecake with an oat and honey crumble, passionfruit curd, candied macadamia, lime jelly and mango coulis with a locally made passionfruit sorbet	
Tropical Sorbet Selection (gf) (df)	18
Chefs daily selection of locally made sorbet	
Affogato double espresso, vanilla ice cream, chocolate soil & your choice of liqueur	20
Popular liqueur choices – Frangelico, Baileys, Kahlua	

Dessert Wines

Yalumba FSW Botrytis Viognier, Wrattobully SA	10/58
Carmes De Rieussec Sauternes	14/70
G.E Massenez Limoncello	14
St Remy Martin Brandy	13
Hennessy VSOP Cognac	18

Dessert Wines

Yalumba Antique Tawny	11
Contrabandista Amontillado Blend	12
Valdespino Pedro Ximenez Sherry	13
2022 Lustau En Rama Fino de Jerez	14

COFFEE 5

Espresso
Piccolo
Short Macchiato
Hot Chocolate

COFFEE 5.5

Flat White
Cappuccino
Latte
Long Black
Long Macchiato
Mochaccino

ICED COFFEE

Iced Long Black 6
Iced Latte 7
Iced Coffee 8
Iced Chocolate 8
Irish Coffee 12

EXTRAS 1

Extra Shot
Decaf
Soy Milk
Almond Milk

TEA 5

English Breakfast
Earl Grey
Green
Peppermint