

## DESSERT MENU

<b>Melaleuca's Tasting Plate *</b>	38
A petite taste of the Textures of chocolate, Mango Cheesecake and Citrus cloud	
<b>Textures of Chocolate* (gf)</b>	20
Mandarin scented ganache, caramel chocolate tuille, chocolate soil, chocolate ice cream, candied mandarin and Chantilly cream	
<b>Mango Cheesecake *</b>	20
Fresh mango, mint & mango coulis, Biscoff biscuit, roast almond tuille and mango sorbet	
<b>Citrus Cloud*</b>	20
Lemon curd, lemongrass foam, meringue shards, almond crumble, lemon sorbet and rosemary macerated grapefruit	
<b>Tropical Sorbet Selection (gf)</b>	16
Mango, Coconut and Lemon sorbet with seasonal fruit	
<b>Cheeses – Somerset Vintage Reserve Cheddar, Tasmanian Brie, Danish Blue</b>	
Served with quince jelly, crackers, seasonal fruit	1 cheese/16 – 3 cheeses/26
<b>Affogato * espresso, vanilla ice cream, chocolate soil &amp; your choice of liqueur</b>	18
Popular liqueur choices – Frangelico, Baileys, Kahlua	

### Dessert Wines

Heggies Botrytis Riesling, Eden Valley SA	9.5/56
Yalumba FSW Botrytis Viognier, Wrattontully 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
2009 Warres Aged Port	14
Lustau Rare Amontillado Escudrilla	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	

*Please advise staff of any NUT\* or other allergies / Please ask staff about Dairy Free options*