

DESSERT MENU

Melaleuca's Tasting Plate (gf)	38
A petite taste of the Textures of chocolate, Banana Snickers and Taste of the Tropics	
Textures of Chocolate (gf)	21
Coffee ganache, caramel chocolate tuille, burnt white chocolate soil, chocolate sauce and locally made white chocolate ice cream	
Banana Snickers (gf)	21
Banana and caramel mousse, peanut butter and chocolate cookie, toasted peanut brittle, toffee sauce and locally made banana ice cream	
Taste of the Tropics (gf)	21
Coconut panacotta, macadamia biscuit, mango and vanilla coulis, chilli, lychee and pineapple salsa, lime jelly, passionfruit curd and locally made pineapple sorbet	
Tropical Sorbet Selection (gf) (df)	18
Chefs daily selection of locally made sorbet	
Affogato * espresso, vanilla ice cream, chocolate soil & your choice of liqueur	20
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