

DESSERT MENU

Melaleuca's Tasting Plate *		35
A petite taste of the Textures of chocolate, Sticky date cake and Citrus cloud		
Textures of Chocolate* (gf)		18
Mandarin scented ganache, caramel chocolate tuille, chocolate soil, chocolate ice cream, chantilly crème and candied mandarin		
Sticky Date Cake		18
Orange spiced toffee sauce, banana brittle, vanilla bean ice cream and sweet cream		
Citrus Cloud*		18
Lemon curd, lemongrass foam, meringue shards, almond crumble, lemon sorbet and rosemary macerated grapefruit		
Tropical Sorbet Selection (gf)		16
Mango, Coconut and Lemon sorbet with seasonal fruit		
Cheeses – Somerset Vintage Reserve Cheddar, Tasmanian Brie, Danish Blue		
Served with quince jelly, crackers, seasonal fruit	1 cheese/16 – 3 cheese/26	
Espresso Martini espresso, Kahlua, absolute vanilla vodka with a dash of baileys		22
Affogato * espresso, vanilla ice cream, chocolate soil & your choice of liqueur		18
Popular liqueur choices – Frangelico, Baileys, Kahlua		
Coffee		Tea 4.5
Espresso, Piccolo, Short Mac, Hot Chocolate 4.5		English Breakfast / Earl Grey
Long Mac, Mocha 5		Green / Peppermint
Cappuccino, Flat White, Long Black, Latte cup/ 4.5 – mug/ 5		Extras 0.5
Iced Long Black 5 Iced Latte 6 Iced Coffee/Chocolate 8		Extra Shot / Decaf
Irish Coffee 12		Soy / Almond / Skim
Dessert Wines		Dessert Wines
Heggies Botrytis Riesling, Eden Valley SA 9.5/56		Yalumba Antique Tawny Port 11
Yalumba FSW Botrytis Viognier, Wrattenbully SA 10/58		Valdespino Pedro Ximenez Sherry 13
Luxardo Limoncello 14		St Remy Cognac 13
Carmes De Rieussec Sauternes 14/70		Hennessy VSOP Brandy 18