

Dessert

AFFAGATO	\$14.50
vanilla bean ice cream & an amaretto biscuit, with side shots of frangelico hazelnut liqueur & espresso to blend as you please	
ORANGE LIQUEUR ICE CREAM	\$12.90
our home made ice cream served in the orange skin - a genuine barn classic	
LIME & FRANGELICO CHEESECAKE	\$12.90
with a caramelised orange compote	
ETON MESS	\$12.90
a despicably messy mixture of meringue, cream & berries, this is an english classic dating back to the 1930's	
CINNAMON DOUGHNUTS	\$12.90
spanish styled baby doughnuts served with a hot chocolate & pedro ximinez sauce & macadamia ice cream	
COINTREAU LIQUEURED STRAWBERRIES	\$12.90
with baileys & scorched almond ice cream	
CHERRY & DRAMBUIE SEMIFREDDO	\$12.90
a delicious semi-frozen slice spiced with liqueur drowned cherries	
GOOEY CHOCOLATE PUDDING	\$12.90
served with ice cream & drizzled with a hazelnut liqueur syrup	

Cheese

CHEESE PLATE	for one	\$15.90
brie de nanguis (france) a buttery, creamy cheese with earthy aroma, arnaud 15 month comté (france) a waxy cheese with roasted nut aromas and a sweet finish and hervé mons blue d'auvergne (france) a moist, creamy blue from cow's milk- served with lavosh	to share	\$25.90

Our cellar master recommends pairing our desserts & cheeses with Hollick's "The Nectar", a luscious botrytised riesling from the famous Coonawarra region. Served by the bottle (375ml \$39.50) or poured by the glass (75ml \$8.00).

More suggestions are offered on the following pages...