

## DESSERT

Available all day

Caramel pannacotta, served with glazed bananas	11.5
Baked honeycomb cheesecake served with Camp maple syrup and vanilla bean gelato	11.5
Affogato: a shot of espresso coffee, hazelnut praline gelato and Frangelico hazelnut liqueur	14
A selection of Australian cheeses, served with fresh and dried fruit and lavosh	for 1 or 2 15/26
Trio of sorbets and gelato: ask for today's flavours	11.5
Warm Belgian chocolate pudding served with orange sauce and Belgian white chocolate gelato	11.5
Tasting plate for two: includes Caramel pannacotta, Honeycomb cheesecake and Belgian chocolate pudding, with accompanying gelato	23

## Dessert Wines

	Btle	Glass
Brown Bros Original Muscat 375ml	24	7
De Bortoli Noble One Botrytis Semillon Bilbul NSW 375ml	60	16
Margan Botrytis Semillon Hunter Valley NSW 375ml	44	

## Liqueur Coffees

*a blend of a double shot of espresso coffee and liqueur garnished with whipped cream*

Australian	Bundaberg Rum	12
French	Grand Marnier	
Irish	Tullamore Dew Irish Whiskey	
Irish Cream	Baileys	
Mexican	Kahlua	
Roman	Galliano	
Royale	Cognac	