



## DESSERTS

gf White Chocolate & ginger crème brulee	\$12
Vanilla filled Profiteroles – macerated cherries and warm chocolate sauce	\$12
Steamed sticky fig pudding – homemade bitter caramel sauce and vanilla bean ice cream	\$12
Caramelised apple tartin – blackberry ice cream	\$12
gf Warm chocolate fondant– roast plum ice cream This is our famous signature dessert – chocoholic heaven	\$14
gf Trio of homemade ice creams (ask for today's flavours)	\$10
Cheese platter – with watercrackers, homemade chutney & sliced apple	\$16 – for 1 \$25 – for 2

Liqueur Coffee – layered Maleny dairies cream (Irish whisky, baileys)	\$10
Affogato with Montville organic coffee and homemade vanilla bean ice-cream	\$8
Frangelico affogato	\$12

gf – gluten free

“Where the locals dine”

## Spirits

\$6 (30mls) / \$5 (15mls)

Bundaberg original rum  
Bundaberg red rum  
Bacardi  
Gordon's Gin  
Smirnoff vodka  
Chicago Slate Bourbon  
Jameson Irish Whiskey  
Johnnie Walker Red  
Jim Beam  
Southern Comfort

## Ports / Liqueurs

\$6 (30mls)

Baileys  
Chococello Liqueur  
Para Grand Port  
Cointreau  
Tia Maria  
Frangelico  
Chatelle French Brandy  
Drambuie

Public holiday menus include a surcharge