

## DESSERTS

<b>TUSCAN LEMON ORCHARD PANNA COTTA</b>		<b>15.9</b>
LEMON INFUSED PANNA COTTA IN A PERFECT MARRIAGE WITH MOLTEN BLUEBERRY JAM, VANILLA PERSIAN FAIRY FLOSS AND BABY MERINGUES		
<b>COFFEE CHOCOLATE BROADSIDE</b>		<b>15.9</b>
ESPRESSO BRULEE WITH RICH DARK CHOCOLATE, TORCHED UNDER A TOFFEE CRUST ~ TEAMED WITH WHITE & DARK CHOCOLATE CIGAR DUNKERS		
<b>WATERMAN'S DOCK STEAMED BUTTERSCOTCH PUDDING</b>		<b>15.9</b>
WARM FROM THE STEAMER, DOLLOPED WITH RICH CARAMEL SAUCE SERVED WITH SALTED CARAMEL ICE CREAM AND TOASTED GOLDEN ALMOND FLAKES		
<b>PISTACHIO WHITE CHOCOLATE TART</b>		<b>15.9</b>
ENRICHED WITH MADAGASCAN VANILLA BEAN, ACCOMPANIED WITH RASPBERRY GEL & WHITE CHOCOLATE CRISPS		
<b>THREE SHEETS TO THE WIND!</b>		<b>15.9</b>
AN ASSORTMENT OF ICES, SORBET OR ICE CREAM (WITH SORBETS = GF)		
<b>GALLEY ICE CREAM CHURN OF REAL VANILLA BEAN</b>		<b>15.9</b>
SHROUDED WITH GOOEY CHOCOLATE FUDGE & A GANGPLANK OF BRITTLE TOFFEE		
<b>PROUDLY TASMANIAN CHEESES</b>		
WITH SO MANY GREAT CHEESES TO CHOOSE FROM WE CHANGE THE CHOICES DAILY:		
~ INDIVIDUAL CHEESE OF YOUR CHOICE		
~ A LITTLE BIT OF THIS AND A LITTLE BIT OF THAT, OR ALL THREE		
ALL CHEESES SERVED WITH SOUTH CAPE CRISP BREADS AND DUTIFULLY ACCOMPANIED WITH A PASTE OF DRIED FIGS MARRIED WITH VINTAGE MUSCAT (WITH RICE CRACKERS = GF)		
<b>TEA</b>	<i>WE OFFER A SELECTION OF GOURMET TEA FORTÉ PYRAMID INFUSER TEAS:</i>	<b>4.9</b>
	~ ENGLISH BREAKFAST ~ EARL GREY ~ ORANGE PEKOE ~ JASMINE GREEN	
	~ CITRUS MINT ~ CHAMOMILE CITRON	
<b>COFFEE</b>	ESPRESSO COFFEE USING VILLINO'S LOCALLY ROASTED BEANS	<b>4.9</b>
<b>HOT CHOCOLATE</b>		<b>4.9</b>
<b>AFFOGATO</b>		<b>9.5</b>
<b>LIQUEUR AFFOGATO</b>		<b>16.9</b>
<b>LIQUEUR COFFEE</b>		<b>13.9</b>