

DESSERTS

CITRUS CAKE 17

Lemon almond cake, yuzu gel,
chocolate soil, ice cream | *v

BERRY & COCONUT MOUSSE 17.5

Berry coconut mousse, berry compote,
chocolate soil | gf | v

CHOCOLATE BROWNIE TRIFLE 18

Cocoa mascarpone, brownie, berry
compote, ice cream, chocolate sauce,
crushed Maltesers | *gf

AFFOGATO 13

Vanilla bean ice cream, espresso coffee | gf

- WITH LIQUEUR SHOT 21

Baileys, Kahlua, Frangelico, Cointreau,
Gran Marnier, Disoronno

gf - gluten free options prepared with care, but
traces may remain. Please inform staff if coeliac
n - contains nuts (please advise staff)

* Dietary option available

DESSERT COCKTAIL

ESPRESSO MARTINI 20

Vodka, Vanilla, Cold Brew Coffee

LEMONCELLO SPRITZ 16.5

Lemoncello, Prosecco, Soda

LIQUEUR COFFEE 13.5

Served with your choice of liqueur - Amaretto,
Baileys, Cointreau, Frangelico, Disoronno, Kahlua,
Sambucca, Irish Whisky





BEACH

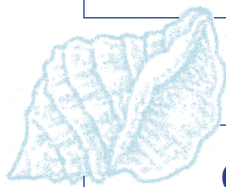
RESTAURANT - BAR - SUMNER

DESSERT WINE

	GLS	BTL
DEEN DE BORTOLI		
Botrytis Semillon 19/20 NSW	15	55
PEGASUS BAY 'FINALE'		
Noble Semillon Sauvignon 21/24 N. Canterbury		125

PORT

TAYLORS FINE TAWNY / RUBY	16.5
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CAFFEINE / TEA

	Sml	Lrg
HUMMINGBIRD COFFEE		
Short Black / Long Black	5	
Americano		5
Flat White / Latte / Cappuccino	5.5	6
Macchiato / Vienna / Piccolo	5.5	
Mocha / Dirty Chai	6	6.5
Matcha		6.5
Hot Chocolate	6	6.5
Chai - Vanilla or Spiced	5.5	6
Add - vanilla, caramel, hazelnut	1	
Add Alternate Milk - soy, oat, almond, coconut	1	
Decaf	0.7	
TEA TOTAL SELECTION		6
English Breakfast / Paris Earl Grey / Jade Green		
Sencha / Otago Summer Fruits / Ginger Lemon Kiss /		
Pure Organic Chamomile / Pure Organic Peppermint		
Hot Lemon, Honey & Ginger		6

COLD/ICED

Cold Brew Coffee	6
Iced Matcha Latte	7.5
Peach Iced Tea	6.5
Iced Chocolate	9
Iced Coffee	8.5
Iced Mocha	8.5