



Desserts

Lemon Tart, Raspberry Syrup Mascarpone Ice Cream
\$14.00

Vanilla Crème Bruléé, Roasted Apples and Maple Biscuit
\$14.00

Espresso Parfait, Butterscotch Sauce and Toasted Almonds
\$14.00

Passionfruit and Ginger Granache, Wild Berry Coulis
\$16.00

Baked Chocolate Pudding, Orange Compote, Frosted Cream
\$16.00

The 4th Floor Ice Creams
\$15.00

Trio of Cheese, Dried Fruits and Wafers
\$18.00

Selected Cheeses

**Ocelli Testun Al Barolo (Southern Piedmont, Italy) Semi hard, cows milk Aged in
Wooden Barrels containing the grape skins of Barolo wine 50g \$22.00**

**Gallozola (Queensland, Australia) Qld's first blue cheese, Gorgonzola style, creamy
with rich blue flavours from the beautiful Atherton Tablelands 50g
\$18.00**

**Morbier (Franche-Comte region, near French Alps) Wash rind, Rich flavour, nutty
characters 50g
\$19.00**

Coffee and Tea

Cappuccino	\$4.00	Vienna	\$4.50
Mugguccino	\$4.50	Latte	\$4.50
Flat White	\$4.00	Hot Mocha	\$4.50
Flat White Mug	\$4.50	Hot Chocolate	\$4.00
Long Black	\$4.00	Iced Coffee	\$5.50
Short Black	\$3.50	Iced Mocha	\$5.50
Short Mac	\$3.50	Iced Chocolate	\$5.50
Long Mac	\$4.00	Liqueur Coffee	\$10.50
Selection of Tea	\$3.50		

Fortified Wines and Cognac

Mildara Dry Sherry \$7.00		Martell VSOP	\$12.00
Morris Liqueur Muscat \$8.00		Hennessey VSOP	\$12.00
Morris Liqueur Tokay \$8.00		Martell XO	\$26.00
Galloway Pipe \$8.50			
Penfolds Grandfather \$13.00			

Dessert Wines

	Glass	Bottle
Gramps Botrytis Semillon 2004	\$8.00	\$30.00
De Bortoli Noble One 2004	\$14.00	\$50.00