

# DESSERT MENU

## Harrington Affogato Mocha (GF without Biscotti)

\$15

Scoops of Vanilla bean ice-cream, a side of Belgian chocolate sauce, pistachio biscotti, a shot of espresso and your choice of liqueur. (Either Baileys, Frangelico or Kahlua).

## Belgian Chocolate Medallions

\$15

Flourless chocolate cake served with candied almonds, vanilla bean ice-cream, fairy floss and raspberry coulis.

## Sticky Date Pudding

\$15

House-made sticky date pudding topped with freshly sliced banana. Served with chocolate paint, butterscotch sauce, vanilla mascarpone cream & butterscotch crunch.

## Flaming Crème Brûlée

\$15

Crème Brûlée, traditional French Custard with mixed berries, topped with caramelised sugar and served with vanilla bean ice-cream and almond biscotti.

## Cheese Dumpling Flambée

\$15

Rose cheese dumpling with vanilla liquor, served with mango sorbet, passionfruit coulis and fresh fruits.

## COLD & HOT DRINKS

### Milkshakes

Chocolate/Vanilla/Caramel & Strawberry 5.5

### Cold Drinks

Iced Chocolate 4.5

Iced Coffee 4.5

Chocolate Frappe 4.5

Coffee Frappe 4.5

### Coffee

Short Black/ Long Black or Macchiato 3.5

Cappucino/Latte/Flat White/Hot Chocolate & Piccolo 4

Chai Latte/Mocha 4

*Upsize to a mug size for an extra .0.5 OR add Hazelnut, Vanilla or Caramel for an extra 0.5*

### Tea

English Breakfast/Early Grey/ Peppermint/Chamomile & Green Tea 3.5

