

DESSERT

BAILEY'S CREME BRULEE (GF) Irish cream infused custard w' a caramelized top, served w' sliced banana	18	PEACH COBBLER Sugar & cinnamon coated peaches baked in a light sweet batter, served warm & topped w' vanilla ice cream	18
TIRAMISU Traditional recipe w' coffee & Nocello soaked biscuits layered w' mascarpone & sweet cream	18	CHOC FUDGE BROWNIE Wicked, indulgent, fudgy dark chocolate brownie w' a touch of caramel. Served w' a scoop of vanilla gelato	16
STICKY FIG PUDDING Warm & delicious served w' vanilla ice cream & hazelnut syrup	18	AFFOGATO (GF ON REQUEST) Vanilla ice cream, espresso coffee, vanilla syrup & biscotti. Skip the vanilla syrup & substitute either; Frangelico, Bailey's Kahlua, Sambuca OR Cointreau for an additional 10.0	14
VANILLA PANNA COTTA (GF) A light creamy classic Italian dessert served w' a strawberry & pistachio salsa	18		

GELATO & SORBET

Maleny Food Co.

5 per scoop

All of the Sorbet & Gelato's are Gluten Free EXCEPT the Ferrero Rocher & Cookies n' Cream

GELATO

Chocolate, Vanilla, Ferrero Rocher or Peppermint Choc Chip
Vegan Vanilla 'Gelato'

SORBET

Mango, Lemon or Raspberry

AFTER DINNER DRINKS

	60ml serve		30ml serve
McWilliams Hanwood 10yr Tawny Port	10	Grappa	10
Galway Pipe 12yr Tawny Port	14	Sambuca	10
Penfolds Grandfather Rare Tawny Port	25	Bailey's Irish Cream	10
Chambers Rutherglen Muscat	12	Chatelle Napoleon Brandy	10
Rockford PW Mayflower'	20	Lemoncello	10
Cane Cut Semillion		The Craft & Co Amaro	12
		Hennessy Cognac VS	12
		Makers Mark Whiskey	12
		Glenmorangie Nectar D'Or	16
		Glenfiddich Single Malt	16
		15yr Remy Martin XO Cognac	25
		The Macallan Enigma	80

Cocktail for dessert? Just ask a staff member for a full drinks menu to see what's available

COFFEE & TEA

Cup 6 / Mug 8

Cappuccino, Latte, Flat White, Long Black

Short Black 5

Pot of Tea 7

18% Surcharge on Public Holidays

No Outside Food or Drinks Permitted