



# VAT 2

## DESSERT



Granny smith and rhubarb streusel tart w rhubarb sorbet and apple gel  
**13.5**

White chocolate and raspberry mousse **15.5**

Vat 2 Pavlova with lemon curd, double cream and fruit salsa **13.5**

Date and cardoman pudding, caramel sauce, sesame parfait and coffee  
macarated dates **15.5**

Ice Cream by the scoop served with homemade honeycomb **5.5**  
(Please ask you server for today's flavours)

### CHEESE PLATE

Cheese Plate served with quince, bread & muscatels

One cheese **18.0**      two cheeses **23.0**      three cheeses **28.0**

Choose from our cheeses supplied by the blue cow cheese company

**sapphire blue from Victoria**

**buch d'affinos cows milk from France**

**maffra red leicester cows milk from gippsland Victoria**

### FORTIFIEDS

Galway Pipe **9.3**

Penfolds Club Reserve **5.0**

Penfolds Grandfather **14.0**

De Bortoli Show Liqueur Muscat **8.5**



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## DRINKS



### COFFEE

short black 3.6

Cappuccino • Flat White • Latte • Long Black 4.0

Hot Chocolate • Mocha • Macchiato 4.4

Long Macchiato • Chai Latte • Affogato 4.4

### TEA

Earl Grey • Chamomile • English Breakfast • Green Tea  
Marsala Chai • Peppermint • Tropical fruit sunset

Pot of Tea for One 4.0 Pot of Tea for Two 8.0

### LIQUEURS

10.0

Baileys • Benedictine • Cointreau • Drambuie • Frangelico • Kahlua •  
Malibu

Midori • Galliano • Amaretto • Galliano Black • Galliano White

Grand Marnier • Tia Maria

### LIQUEUR COFFEES

Traditional 13.0, Espresso Style 9.0

South of the Border - Kahlua

Traditional Irish - Jamieson's

Mint Mocha - Crème de Cacao & Crème de Menthe

Shamrock Latte - Baileys

Death by Hot Chocolate - Frangelico

