



DESSERT \$10

(All our house made desserts change frequently and our chefs do not use additives or preservatives)

Vegan dark chocolate mousse df gf nf

Strawberry & limoncello Tiramisu nf v

Sticky date pudding, caramel sauce, vanilla ice cream nf

Warm dark chocolate & walnut brownie, vanilla ice cream gf

Almond & red wine poached pear tart, red wine reduction, vanilla ice cream nf

CHEESE BOARD \$25

Adelaide hills goat curd (SA), Manjimup truffle honey (WA), Roncari blue (SP),

18 months aged Comté (FR) Fig jam, baby pears, dried fruits, nuts & lavosh

SIMMO'S ICE CREAM (125ml tub) \$4.5

Banana straight up; Fairy Floss; Blue Bubble gum; Lemon Sorbet; Burnt Caramel; Chocolate;
Crispy White Chocolate Tease; Honeycomb; Mint-Choc

ICE CREAM SCOOP

Vanilla Ice cream scoop \$2

Vanilla ice cream with candied hazelnuts & pecans \$4

Lot80 homemade hazelnut & praline ice cream \$4

Lot 80 house made sorbet scoop \$3

Strawberry & basil / Lemon / Coconut

We only accept one type of discount per table



The Cape Effect Coffee

“Lost Swan Central American Blend”

“Rich chocolate aromas, ripe stone fruit & citrus flavours with caramel notes”

Espresso/Short Mac \$3.5

Double Espresso / Long Black / Long Mac / Flat White / Latte / Cappuccino / Mocha \$4

Chai Latte / Hot Chocolate \$4

Decaf / Extra shot / Large \$1

Affogato / Iced Coffee / Iced Chocolate \$5.5

Liqueur Affogato \$14.5

(Choice of Amaretto, Baileys, Butterscotch, Kahlua, Frangelico & Galliano vanilla)

“Temple tea, single origin” \$4

Chamomile / English Breakfast / Earl Grey / Green / Jasmine / Lemongrass /

Masala Chai / Peppermint

“Infuse Tea Company”

Loose Leaf \$4.5

Assam / China Rose / Gunpowder Green / Jasmine / Licorice Root

Moroccan Mint / Masala Chai / Orange Pekoe / Organic Rooibos / Rooibos Masala Chai

Pai Mu Tan / Peppermint & Lime / Sencha & Coconut / Summer fruit & Blossom

Chocolate / Chai / Latte \$4.5

Beetroot chocolate / Chilli Chocolate

Honey Chai Latte / Matcha Latte / Spice Chai Latte / Turmeric Latte