

Dessert Menu

Opals Cheese Plate 25.00

*Vintage Cheddar, artisan Double Cream Brie & Danish Blue. W/ fresh fruit, dried fruits & nuts, fig paste, lavosh, GF wafer crackers
+ Great for Sharing +*

Salted Caramel Sticky Date Pudding 15.00

W/ vanilla bean ice-cream and North Coast strawberries

Affogato 14.00

*2 scoops of vanilla bean ice cream, a shot of fresh espresso, your choice of liqueur: Frangelico, Kahlua, Baileys, or Grand Marnier
+ V +*

Trio of Sorbet 14.00

*Refreshing and light combination of lemon, mango and fruits of the forest sorbets
+ VG +*

Eaton Mess 15.00

Sweet tasting plate W/ toasted meringue, chocolate sponge crumble, passionfruit compote, sorbet, and local seasonal fruits

Banoffee Tart 15.00

Sweet French shortbread base, filled with dulce de leche & Coffs Harbour banana's. W/ chantilly cream

Blueberry Cheesecake Creme Brulee 15.00

W/ fresh cream and Coffs Coast blueberries

Kids Desserts

Fruit Salad 5.00

W/ vanilla ice-cream

Frog in a Pond 5.00

Bowl of jelly W/ chocolate Freddo Frog

Chocolate Cake 5.00

Chocolate mudcake square W/ chocolate sauce & vanilla ice-cream

Vanilla Ice-Cream 5.00

2 Scoops of vanilla ice-cream with sprinkles and chocolate, caramel, or strawberry topping

All Desserts are Made In-House Daily