

desserts

Beechworth Honey Blancmange with cinder toffee, honeycomb and a Yellowbox honey Iced parfait	\$14
Warm Orange and Almond Syrup cake with a prune, whiskey and orange zest compote, finished with pistachio Ice cream	\$14
Baked ricotta cheesecake with a salad of figs, raw rhubarb, just picked mint and a lime air	\$14
Ice terrine of Vanilla, Espresso and chocolate with a flourless chocolate cake, candied hazelnuts and espresso syrup	\$14
A selection of Local and Imported cheese with house made lavosh, poached quince and Whorouly walnuts	\$22



dessert and fortified wines

2006	Hollick Nectar	Coonawarra, SA	\$36
2006	Lillypilly Estate Noble Blend	Leeton, NSW	\$38
2008	Margan Botrytis	Hunter Valley, NSW	\$40
2008	Pizzini Brachetto	King Valley, Vic	\$30
	Pennyweight Gold	Beechworth, Vic	\$7 / glass
	Pennyweight Muscat	Beechworth, Vic	\$9 / glass
	Pennyweight Tawny Port	Beechworth, Vic	\$9 / glass

tea

Leaves of Fortune, Orange Pekoe, Earl Grey, Sencha, Oolong, Chamomile, Peppermint	\$4
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genovese coffee

Latte, Cappuccino, Short Black, Flat White	\$3
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