



## Dessert

Passionfruit Brulee (v) pistachio & almond shortbread	16
Malted Chocolate Tart minted milk ice-cream	16
Gingerbread and Treacle Cake (v) rhubarb, vanilla cream, green apple sorbet	16
'Lard Ass' Crème Fraiche Cheesecake Salted caramel sauce, banana, oat crumble	16
Artisan Cheese with oat biscuit and quince paste	16

## Liqueur Affogato 15

Macadamia	Brookie's Macadamia
Coffee	Kahula
Hazelnut	Frangelico
Irish Cream	Bailey's

## Liqueur Coffee 12

Irish	Jameson Whiskey
Mexican	Kahlua
Scottish	Drambuie
Italian	Fernet Branca

## Liqueur Hot Chocolate 12

Jaffa	Cointreau
Baileys	Bailey's Irish Cream
Nutty Choc	Frangelico, Baileys
Peppermint Crisp	Crème de Menthe

**(mwg)** Made without Gluten **(v)** Vegetarian

**(mwd)** Made without Dairy **(vg)** Vegan

While the RACV will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.



## Dessert Wine (75ml/375ml)

De Bortoli Noble One  
Botrytis Semillon, Riverina NSW

19/89

## Fortified Wine (60ml)

Morris Liqueur Tokay	12
Morris Liqueur Muscat	12
Harvey's Crème Sherry	11
Valdespino Pedro Ximenez 'El Candado'	12

## Coffee

Espresso, Ristretto, Short Mac	4
Double Espresso, Long Black, Long Mac	4.5
Piccolo Latte	4.5
Cappuccino, Café Latte, Flat White	5
Mug	5.5
Additional Shot	0.5
Soy Milk, Almond Milk, Lactose Free Milk	0.5
Oat Milk	1
Affogato (Double Espresso, Vanilla Ice Cream)	6
Additional Scoop	2
Chai Latte, Hot Chocolate, Mocha	5.5
Mug	0.5

## Loose Leaf Tea

English Breakfast	Earl Grey	5
Camomile Blossom	Peppermint	
Lemongrass and Ginger	Spring Green	