CARRIAGE HOUSE

Sweet Indulgence

Tiramisu (served table side) 18
Coffee-soaked sponge, velvet sweet mascarpone & coffee liqueur cream, cocoa (V)

With a drizzle of choice : House-Made Salted Caramel
Frangelico
Baileys

Cannoli
Pistachio creme filled pastry shells (V) 11e

Earl Grey & Chocolate Semi Freddo
Mango compote, freeze dried raspberry (GF, V, NF) 17

'Long Paddock' Cheeses
Lavosh, rosemary infused honey, compressed strawberries (GFO, NF, V) 30

HOT BEVERAGES 5

'Tea Drop' Tea Selection
English Breakfast
Perppermint
Supreme Earl Grey
Lemongrass & Ginger
Honeydew Green
Oriental Jasmine Green

Your Choice of Barista Coffee

SWEET WINES

Scion 'After Dark' (90ml) 15
Modern, fortified Durif. Think bitter chocolate and spice

Aqua Santa Castagna (90ml) 19
Lush dried apricots and bittersweet oranges

Please let us know about any allergies or dietary needs.
Allergen Descriptions: GF: Gluten Free, DF: Dairy Free, NF: Nut Free, V: Vegetarian, VG: Vegan, O: Optional
Origin of Seafood: A; Australian I: Imported M: Mixed
Please note that a 10% surcharge applies on Sundays
Please note that a 15% surcharge applies on Public Holidays

A NIGHT CAP

Negroni 25
A timeless Italian classic where herbaceous gin meets bitter Campari and rich sweet vermouth for a sophisticated, aperitivo-style sip.

Espresso Martini 25
Vodka and Kahlúa with freshly pulled espresso, shaken until velvety. Rich, smooth and effortlessly refined.

Cherry Royale 26
The Cherry Royale blends sweet maraschino cherries and rich cherry liqueur for a luscious burst of ruby-red flavour. Topped with sparkling wine, it's bright, bubbly, and effortlessly elegant.

Whiskey Sour 25
A timeless blend of whiskey, fresh lemon and sugar syrup. Smooth, citrus-bright and perfectly balanced.

Old Fashioned 25
There are many ways to make this drink. Its simplicity means it's even more important to get it right.