

CAFFE

For the coffee lover our custom Bouddi blend is ethically sourced and sustainably

grown at altitudes of up to 2100 metres, from Colombia, Sumatra and Uganda. It is roasted and packed locally in Lisarow using Arabica beans with 12% Robusta. The flavour is dense & rich creating a rose gold crema with aromas of prune and cherry.

\$6 each served with our signature petite fours

TEA

Casa De Cha is a small, local family business based in Ettalong, here on the Coast. They have spent years curating a sophisticated collection of rare and unique hand blended specialty teas.

All of their teas come from micro to medium family owned plantations that are biodiverse, sustainably grown and produced using no pesticides or artificial fertilisers of any kind.

CASA BREAKFAST

A vibrant blend of premium quality kenyan-milliman, sri lankan-kenilworth and assam-dejoo, black teas

CASA EARL GREY

High grade sri lankan ceylon black tea with organic orange and lemon peel, a hint of lavender and bergamot

CASA CHAI

An organic, complex, spicy yet heartwarming high grade Masala blend organic tea, packed with plenty of punch

DARJEELING, WEST BENGAL, INDIA

High-grade darjeeling with a rich aromatic flavour of stewed apricots and a distinct muscatel character

ARAKAI ESTATE - PREMIUM AUSTRALIAN BLACK, BELTHORP NORTH QLD

A semi-sweet tea with gorgeous malty notes of spice wood and berries with a smooth honey like texture

GOLDEN BUD

A silky texture and a complex bouquet of fruity, flowery, honey notes and balanced undertones of cacao and tobacco

TAIWANESE RUBY BLACK

A highly fragrant and rich tea, with an incredible flavour profile of cinnamon, eucalyptus, stewed fruits and an almost cherry liqueur-like after taste

JASMINE PEARLS, FUJIAN PROVINCE, CHINA

High-grade green tea whereby each delicate leaf has been infused with jasmine flowers

PEPPERMINT AUSTRALIS

This refreshing herbal infusion of organic peppermint and wild harvested Indigenous river mint, is excellent for digestion, gentle on the stomach and beautifully calming

DEFENSE

The zesty freshness of lemongrass, is combined with the tart-fruitiness of hibiscus, in a perfect balance of spices and loose leaf herbs

GOOD NIGHT

Peppermint leaves with rose, chamomile and lavender petals. Together, with other ingredients, they create a beautiful bouquet of both aroma and sweet flavour to help calm the busy mind and aid digestion

\$6 each served with our signature petite fours

FORMAGGI

Cheese selection of three regional cheeses served with toasted walnuts, oat biscuits and quince to share 28

Brillat Savarin triple cream (soft pasteurized cow's milk, France)

Pyengana Clothbound cheddar (firm pasteurized cow milk, Tasmania)

Holy goat (soft creamy pasteurized goat's milk, Castlemaine, VIC)

Gorgonzola Picante DOP (firm pasturized cow milk, Lombardy, Italy)

Ocelli testundi Barolo (firm pasturized cow & goat milk, Piedmont, Italy)

Asiago Pressato DOP (firm unpasteurized cow milk, Veneto, Italy)

Taleggio (soft pasteurized cow's milk, Val Taleggio, Italy)

DOLCI

Hazelnut brulée tart with compressed pear, hazelnut crumble and hazelnut gelato 19

Amedei chocolate mousse with toasted chestnut and chestnut gelato

Tiramisu cheesecake with strawberry gel and espresso gelato

Yuzu curd, Bells garden lemon gelato, vanilla custard and torched soft Italian meringue

Blueberry soufflé with toasted almond gelato

Three scoop selection of house churned gelato and sorbetti 12

Chefs selection of petit fours 2 each

DESSERT WINE & DRINKS

2018 Frogmore Creek Iced Riesling (Coal River, Tasmania) 375ml 14/55

2017 Corrado Tonelli "Visner di pergola" Vino & Visciole (Marche, Italy) 16/78

2014 Margan Family Botrytis (Hunter Valley, NSW) 375ml 15/54

2013 Chartreuse De Coutet (Sauternes, France) 375ml 15/65

2008 Speri La Roggia Recioto della Valpolicella (Veneto, Italy) 500ml 30/144

2004 Felsina Vin Santo Chianti Classico (Toscana, Italy) 375ml 30/198

1987 Bodegas Toro Albala Pedro Ximenez (Montilla Moriles, Spain) 375ml 19/118

Grand Ridge Hatlifter Stout (Gippsland, Vic) 9

Caffè Milano (Italian style coffee cocktail) 20