

DESSERT MENU

Desserts from the Kitchen available: Monday to Friday - 11.30am to late | Sat, Sun & Public Holidays - 12pm to late

Desserts from the Cake Display available all day. [Takeaway Available]

FROM THE KITCHEN

AFFOGATO [GF] 6.9
Two scoops of vanilla ice cream and an espresso shot.
Add - Your favourite liqueur, Baileys, Frangelico, Amaretto, Kahlua or Valdespino Pedro Ximenex +8.5

CHOCOLATE MARQUISE 14.5
Haus Chocolate Marquise with Cointreau infused orange jelly, chocolate dust and mascarpone cream.

HAUS STICKY DATE PUDDING [GF] 14.5
Haus made traditional sticky date pudding with almonds served with brandy caramel sauce and mascarpone cream. **[contains nuts]**

BAKED SAGANAKI 16.9
Baked Saganaki topped with fresh Adelaide Hills pears & Hahndorf Buzz honey with Turkish bread.

FROM THE CAKE DISPLAY

LIME & WHITE CHOCOLATE CHEESECAKE 7.5
A traditional baked cheesecake with a hint of lime and white chocolate topped with icing.

CITRUS RICOTTA CAKE [GF] 7.5
A light & fluffy ricotta cake with a hint of lemon topped with flaked almonds served warm.

SCONES 7.9
Two scones served warm with Beerenberg Jam & chantilly cream.
1 Scone 4.5

GERMAN APPLE CHEESECAKE 8.5
Baked cheesecake with a layer of spiced infused apples topped with Chantilly cream & crushed walnuts.

CHOCOLATE WALNUT GATEAUX [GF] 8.5
A flourless chocolate mud cake with walnuts, topped with a decadent thick layer of chocolate ganache.

APPLE STRUDEL 8.5
Warm apple strudel served with Chantilly cream.

LEMON CURD CHEESECAKE 8.5
A creamy baked cheesecake topped with a fresh and zesty lemon curd.

BLACKFOREST GATEAUX 8.5
A traditional cake from the southern Bavaria region of Blackforest in Germany. Layers of chocolate sponge cake sandwiched with whipped cream & cherries, topped with additional whipped cream, maraschino cherries & chocolate shavings.

MARS BAR CHEESECAKE 8.9
The ultimate cold set cheesecake. A biscuit crumb base with chunks of Mars Bar folded through a cream cheese filling, covered in chocolate ganache & Mars Bar pieces.

HAUS CHOCOLATE BROWNIE [GF] 8.9
Haus made Chocolate Brownie served warm with Chantilly cream. **[contains walnuts]**

AFTER DINNER DRINKS

FORTIFIED & SHERRY [60ML]
Seppeltsfield Solero DP57 Grand Tokay 9
Seppeltsfield Solero DP63 Grand Muscat 9
Valdespino Pedro Ximenez "The Black Sherry" 9
Seppeltsfield Para Grand Tawny 9.5
Penfolds Grandfather Rare Tawny 15.5

APERITIFS & DIGESTIVES
Campari, Italy 8
Underberg, Germany 8
Amaro Montenegro, Italy 8
Pernod, France 8
Pimms, England 8.5
Olympus Ouzo, Greece 8.5
Pampelle Ruby Aperio, France 9
Lillet Blanc, France 9.5
Applewood Red Okar, South Australia 12

COGNAC & ARMAGNAC
St. Agnes VS - Brandy 8.5
Courvoisier VS 11.5
Hennessy VSOP 14
Hennessy XO 34
St. Agnes XO Grand Reserve 40 Year Old 45

DESSERT WINE
Maxwell Spiced Mead (served warm) 8.5
16 Longview 'Epitome' Late Harvest Reisling 9.5

HOT BEVERAGES
Flat White, Cappuccino, Long Black 4
Short Black, Macchiato, Café Latte 4
Hot Chocolate, Mocha 4
Belgium Hot Chocolate 4.5
Decaf add 0.8
Extra Espresso Shot add 0.8
In a Mug add 0.8
Syrups - Vanilla, Hazelnut, Caramel add 0.8
Milk - Soy, Zymil, Almond add 0.8
Baby Cino 1.5

TEA
Lemongrass & Ginger, Earl Grey, English Breakfast, Peppermint, Honeydew Green, Chamomile, Malabar Chai
Small pot 4.5
Large pot 7

COLD BEVERAGES
Milkshakes
Chocolate, Strawberry, Caramel, Vanilla, Banana 7.5

Thickshakes
Chocolate, Strawberry, Caramel, Vanilla, Banana 8.5

Iced Drinks
Iced Coffee served with cream & ice-cream 7.9
Iced Chocolate served with cream & ice-cream 7.9
Iced Mocha served with cream & ice-cream 8.5