

# Cattlemen's Grill



## Espresso Coffee Liqueur Coffee

Cappuccino	\$4.00	Café Crème	Baileys	\$9.50
Flat White	\$4.00	Café Orange	Cointreau	\$9.50
Café Latte	\$4.50	French	Brandy	\$9.50
Long Black	\$4.00	Irish	Whisky	\$9.50
Macchiato	\$4.00	Jamaican	Tia Maria	\$9.50
Short Black	\$4.00	Mexican	Kahlua	\$9.50
Hot Chocolate	\$4.50	Roman	Galliano	\$9.50



## Pot of Herbal Tea

Black Tea	\$4.50
English Breakfast	\$4.50
Earl Grey	\$4.50
Peppermint	\$4.50
Green Tea	\$4.50

## Cognac

## Port

Courvoisier vs	\$9.00	Penfolds Club	\$5.00
Courvoisier vsop	\$12.00	Penfolds Bluestone	\$6.00
Hennessey vsop	\$12.00	Hanwood	\$6.00
Remy Martin vsop	\$12.00	Galway Pipe	\$7.00
Courvoisier xo	\$27.00	Hardys Show	\$9.00
Hennessey xo	\$27.00	Penfolds Grandfather	\$12.00

One Account per Table

10% Surcharge on Sundays - 15% Surcharge on Public Holidays



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## Desserts

▲ Chocolate Tart with a white chocolate mousse and an orange strawberry salad

▲ Mixed Berry PannaCotta with raspberry coulis , coconut sable biscuit.

▲ fagato ice cream coffee glaze

Mille Feuille, kiwi fruit, peach, pear, blueberry riesling sabayon mint ice cream

Plum Brulee with maple cream and poached plum biscotti

All Desserts \$11.90

Tasting Plate for 2  
\$20.90

▲ selection of Black Label King Island cheeses served with dried fruits and quince paste  
\$15.50

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