



VISIT US



# WE LOVE OUR DESSERTS

## LODGE

RESTAURANT - CAFÉ - TAPAS BAR



## Drinks

### LIQUEUR COFFEES

With your choice from our spirit and liqueur selection. **10**

### ESPRESSO MARTINI

Patron café, kahlua, fresh shot of espresso. **16**

### CRÈME BRULEE MARTINI

House infused crème brulee vodka, licor 43, vanilla syrup and milk, finished with cinnamon and chocolate powder, shaken and strained. **16**

*Courvoisier* **11**

*Galway Pipe* **10**

*Fonseca Porto Bin No 27* **11**

Dessert wine ~ *Botrytis Semillon* from Keith Tulloch at the Hunter Valley **9/36**

## Liqueurs

Frangelico / Sambucca / White chocolate liqueur **8.5**

Baileys / Amaretto / Kahlua / Choc Mozart **9**

Cointreau / Liqueur 43 / Pomegranate Liqueur / Chambord **9.5**



### LEMON SAVARIN CAKE

We serve our Lemon flavoured Savarin cake with Lemon curd, meringue cookie and lemon syrup finished with white chocolate and berries. **14**

### TIRAMISU

Our tiramisu is layered with fresh Mascarpone, coffee and marsala soaked sponge finger biscuit, espresso and kahlua syrup and crispy triple chocolate. **13**

### CHOCOLATE FONDANT

Baked to order our chocolate fondant cake is served with vanilla gelato, Chantilly cream, chocolate soil and fresh strawberry. **14**

### ESPRESSO BRULEE

Made with our Campos coffee and served with pistachio wafers and a kahlua anglaise. **13**

### AFFOGATO

With liqueur **15** Without liqueur **8**



### CHEF'S DESSERT OF THE WEEK

Our pastry chef will be creating a selection of different desserts that will be available from week to week. Please ask your server for this week's delicacy. **12**

### CHEF'S CHEESE SELECTION

A selection of soft and hard cheeses served with lavosh, fresh fruit, dried fruit, berry jam, nuts and seeds. **19**

## COFFEE AND TEA

### COFFEE

Ristretto **3.6**

Espresso **3.6**

Macchiato **3.8**

Piccolo **4**

Flat white **4**

Café latte **4**

Cappucino **4**

Long Black **4**

Campos



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### TEA

English breakfast **4.7**

French breakfast **4.7**

Earl grey **4.7**

Sticky chai **5.5**

9 spice fresh chai infused with milk

Matcha green tea latte **5.5**

Turmeric latte **5.5**

Green Sencha **4.7**

Peppermint **4.8**

Lemongrass and ginger

**4.8**

Chamellia

### HOT STUFF

Hot chocolate **4**

Chai latte sprinkled with spice dust **4.2**

Hot apple spice with a house made spiced syrup and apple juice **4**

### EXTRAS

Decaf **.50c**

Soy milk **.50c**

Extra shot **.50c**

Syrups **.50c**

Almond **.60c**

Large **.70c**