

LUNCH DESSERTS & CHEESE

TIGER BLUE

Anjou pears, grapes, French baguette & Rain Forest crackers

GREEN TEA & MASCARPONE CHEESECAKE
exotic fruits, mango and passion fruit sauce

SEASONAL FRUIT CRUMBLE
vanilla bean ice cream

PIQUANT LEMON & LIME TART
lemon grass sorbet

LEMON & BLUEBERRY CRÈME BRÛLÉE
citrus vanilla sable

WARM CHOCOLATE & HAZELNUT FONDANT
nougatine tuille, praline ice cream

\$10.50 EACH

OR

CHOOSE A DESSERT PLATTER FOR TWO \$19.00 OR FOR THREE \$29.00

SPECIAL COFFEES

<i>Cappuccino</i>	\$6.00	<i>Espresso</i>	\$5.50
<i>Café Mocha</i>	\$6.00	<i>Americano</i>	\$5.50
<i>Café Latte</i>	\$6.00	<i>Loose Leaf Tea Selection</i>	\$5.50

PORTS

<i>Taylor Fladgate White, Chip Dry</i>	\$8.50
<i>Taylor Fladgate 10 year Old Tawny</i>	\$12.50
<i>Fonseca Guimaraens, Vint.2001</i>	\$18.00
<i>Smith Woodhouse LBV1995</i>	\$12.00

DESSERT WINES BY THE GLASS

<i>De Bortoli, Noble One, Australia</i>	\$16.00
<i>Gehring, Riesling Ice Wine</i>	\$23.00

