

DESSERTS

Amaretto Biscuits: Almond & Lemon or Almond& Espresso (2), \$9

Truffles, Home Made Dark Chocolate Truffles (3), \$12

Popsicles, Chocolate Coated House Made Ice Cream, \$15
Espresso / Vanilla / Whey Caramel / Mint

Crème Brulée, Quince & Beetroot Purée, Orange Mint salsa, \$17

Pecan Tart, Crème Fraiche, Honey Thyme, \$17

Chocolate Mousse, Chocolate Crumbs, Strawberries, Dehydrated Blood Orange, \$17

Affogato, Espresso Ice Cream, Frangelico, Espresso, \$25

Coffee-Four-Ways Affogato, Espresso Ice Cream, Espresso Tequila, Espresso, Chocolate coated Espresso Beans, \$27

HOUSE MADE SORBETS & ICE CREAM

Sorbets: Lemon / Raspberry / Min

Ice Creams: Chocolate / Espresso / Mint
Vanilla Bean / Whey Caramel

1 Scoop \$7, Additional Scoop \$5

CHEESE PLATES

House Made Lavosh, Bread, Seasonal Fruit

1 Cheese \$17 / 2 Cheese \$30 / 3 Cheese \$46

Selections on Following Page

CHEESE MENU

Kris Lloyd Persian Goat Feta (Adelaide Hills)

Creamy Goat Feta. Marinated.

Brillat-Savarin (France)

Rich, indulgent triple cream cow's milk brie.

Alta Langa La Tur

Extremely creamy cheese, delicate and smooth, made from a combination of cow, goat and sheep milk.

Barossa Artisan Triple Cream Brie (Barossa Valley)

Rich milk combined with the finest cream, resulting in the ultimate Brie indulgence.

Epoisse (France)

Aromatic, pungent, Wash Rind Cow Cheese.

Monte Rosso (Adelaide Hills)

Section 28's Monte Rosso is inspired by the legendary Italian Taleggio. This semi soft wash rind cheese has a sweet buttery paste that has hints of fruit and lingering lactic finish.

Wyngaard Goat Matured (Holland)

Semi hard, alabaster white with a smooth texture that has a creamy mouth feel. Maturation over four months in their special caves results in a lingering complex flavour.

Manchego (Spain)

Semi-Hard, matured cheese made from sheep's milk. Sour, salty taste with a slight note of piquancy and a light aroma of sheep's milk.

Parmigiano Reggiano (Italy)

Hard Cow's cheese matured for a minimum of 24 months. Dry, crumbly, salty, and fruity, it is Italy's king of cheese.

Pecorino Romano (Italy)

Hard Sheep's cheese.

Shadows of Blue (Tarago River)

Double Cream Blue Cheese.

Gorgonzola Dolce DOP (Italy)

Blue Cheese, Cow's milk. Soft Blue, Buttery, Creamy, mild.

HOT DRINKS

Pot of 'Warndu' Loose Leaf Native Tea **\$6.**

Native Mint and Ant, Strawberry Gum and Elderflower, Davidson Plum and Lemon Myrtle, Quandong and Anise Myrtle, Finger Lime and River Mint.

Pot of 'Tea Drop' Loose Leaf Tea **\$6**

English Breakfast, Earl Grey, Lemongrass and Ginger, Jasmine Green Tea, Chamomile, Peppermint.

Watervale Hotel Mexican Fair Trade Blend Coffee **\$6**

Double shot as standard.

Piccolo, Cappuccino, Latte, Flat White, Long Black, Hot Chocolate, Chai, Mocha Espresso, Macchiato **\$5**

Oat, Almond, Lactose Free, Soy Milk Extra **\$1**

Hot Drinks With A Shot **\$13**

Irish Coffee Long Black, Jameson's Irish Whiskey

Mexican Mocha Hot Chocolate, Kahlua Coffee Liqueur

Italian Coffee Macchiato, Frangelico Hazelnut Liqueur

Austrian Coffee Espresso, Mozart Chocolate Liqueur

Caribbean Chai Latte Chai Latte, Malibu Coconut Liqueur

AFTER DINNER DRINKS

A few of our favourites but please ask your server for more options...

Digestifs

Frangelico **\$8**

Grand Marnier **\$10**

Bailey's Irish Crème **\$8**

Cocktails

Espresso Martini **\$20**

Chili Margarita **\$20**

Watervale Negroni **\$22**