



End on a Sweet Note

We hope you've savoured every moment at the Watervale Hotel. Now, why not indulge a little more? Whether it's dessert, cheese, tea, coffee, or a nightcap, we've got just the thing to round off your meal.

Stay connected with us! Join the Watervale Epicurean Society for free by scanning the QR code below.



Planning your next visit?

Return for our Penobscot Farm Tour and Six Course Degustation Dinner perfectly paired with Clare Valley wines. Consider staying at our comfortable six-bedroom Watervale Hotel Guesthouse or the intimate one-bedroom Penobscot Farm Cottage.

Details at watervalehotel.com.au.

DESSERTS

Warm Chocolate Cake, Cinnamon & Orange Ice Cream \$17

Caramel Panna Cotta, Whey Caramel, Nut Praline \$17

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

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

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
Mint / Sage / Coffee / Chocolate

HOUSE MADE SORBETS & ICE CREAM

Sorbets: Raspberry / Lemon Verbena / Lemon / Mint / Yuzu / Fermented
Blood Orange

Ice Creams: Vanilla / Chocolate / Caramel / Coffee / Mint / Sage

1 Scoop **\$7**, Additional Scoop **\$5**

CHEESE MENU

Kris Lloyd Persian Goat Feta (Adelaide Hills)

Creamy Goat Feta. Marinated.

Alta Langa La Tur

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

Shadows of Blue (Tarago River)

Double Cream Blue Cheese.

Triple Cream Brie (Barossa)

Luxurious soft white mould cheese with pure cream to create a smooth, sweet palate.

Coal River Washrind (Tasmania)

Complex and Earthy.

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)

Sheep's Milk aged cheese. Dense & smooth, hard rind, exhibiting a salty & rustic flavour.

HOT DRINKS

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

English Breakfast, Three Lemon, Spring green, Lemon Twist, Sencha Green Tea, Chamomile, Black Vanilla, Chocolate Mint, Pai Mu Tan, Dejoos Estate.

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

Double shot as standard.

Piccolo, Cappuccino, Latte, Flat White, Long Black, Hot Chocolate (Regular, French Mint, Sicilian Orange), Chai, Mocha

Espresso, Macchiato **\$5**

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

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

Mexican Mocha

Mocha, 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**