

ST ANDREWS HOTEL FITZROY

DESSERT

TRIO OF ICE CREAM (GF)	16
Vanilla, chocolate, honeycomb	
APPLE & RHUBARB CRUMBLE (GFA)	16
Granola crumb, your choice of vanilla bean ice-cream or cream	
STICKY DATE PUDDING	16
Butterscotch sauce, vanilla bean ice-cream	
PEACH & CARDAMOM CAKE	16
Peach chutney, chantilly cream	
AFFOGATO (GF)	21
Vanilla bean ice-cream, espresso coffee, your choice of liqueur	

CHEESE

MILAWA BRIE, SIX FARMS BLUE, SEMI-HARD GOATS' MILK	26
Lavosh, ciabatta toast, quince paste, dried apricots	

COFFEE / TEA

TEA	4.50
Black, Green, Earl Grey, Chamomile, Peppermint, English Breakfast	
BARISTA COFFEE	4.50
Latte, Flat White, Cappuccino, Piccolo, Short / Long Macchiato, Short / Long Black, Iced Latte, Mocha, Hot Chocolate, Iced Chocolate, Chai Latte	
MUG	.50
ALMOND MILK, SOY MILK, OAT MILK	.50
EXTRA SHOT	.50

GF - Gluten Free // **VG** - Vegan // ***GFA** - Gluten free option available
A surcharge of 10% applies on Sundays and 15% on Public Holidays

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AFTER DINNER DRINKS

GALWAY PIPE GRAND TAWNY, SA	13
ST REMY BRANDY, FRANCE (GF)	13
FONSECA PORTO RUBY PORT, PORTUGAL	13
HENNESSY COGNAC, FRANCE	15
PENFOLDS GRANDFATHER RARE TAWNY, SA	16
PEDRO XIMENEZ SHERRY, SPAIN	16
RIESLINGFREAK NO.7 'FORTIFIED' RIESLING, NV, CLARE VALLEY, SA (375ml bottle)	48

COCKTAILS

BANANA BLISS (GF)	22
Stolen dark rum, kahlua, baileys, banana liqueur, vanilla bean ice-cream, chocolate drizzle	
ESPRESSO MARTINI (GF)	22
Vodka, kahlua, Dimattina coffee, dash of sugar syrup	