

THE PAVILION

SUMMER MENU

FOR THE PALATE...

DESSERTS

blackberry and white chocolate spring rolls, with a baileys dipping sauce and ice-cream	12.5
chocolate fondant with peppermint ice-cream and a green grape granita	12.5
chocolate basket with blueberry and lavender ice-cream and raspberry coulis	12.5
strawberry and banana brulee with mango and peach sorbet	12.5
drambuie creams with a sherry compote	12.5
cheese platter	17.5

ESPRESSO di MANFREDI THE FINEST COFFEE, CRAFTED WITH CARE	cup	mug*
flat white*, cappuccino*, short black, long black, caffe latte*, macchiato, affogato	3.5	4

THE PALATE

Espresso di manfredi is a blend of high quality Arabicas from South America and a touch of fine Robustas from Asia. The Arabicas selected provide a combination of elegant acidity and chocolate sweetness with the Robustas adding the body, underlying strength and complexity of character.

THE CHARACTERS

Espresso di Manfredi by Piazza D'Oro is the collaboration between Piazza D'Oro and Stefano Manfredi and has set a new standard for coffee in the Australian market since 2000.

"Working with Wayne Archer, Piazza D'Oro master roaster, has been a rewarding experience for me. Developing Espresso di Manfredi has been akin to creating a great wine. An enormous amount of time and effort has been invested to get the middle palate right. Espresso di Manfredi by Piazza D'Oro is a complete coffee - it satisfies on all counts," said Stefano - chef, writer and celebrated food authority.

the COFFEE BAR...

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*Way too much **coffee**. But if it weren't for the **coffee**, I'd have **no identifiable personality** whatsoever.*
" ~ David Letterman

Compliment your dessert or conclude your dining experience with one of the following liqueur coffees

BARISTAS SELECTION

GAELIC DRAMBUIE	12.5
JAMAICAN TIA MARIA	12.5
ROMAN GALLIANO	12.5
IRISH IRISH WHISKEY	12.5
PARISIENNE GR. MARNIER	12.5
FRENCH COINTREAU	12.5
MEXICAN KAHLUA	12.5
ITALIAN FRANGELICO	12.5
CARIBBEAN MALIBU	12.5
GREEK OUZO	12.5
VIENNA NO LIQUEUR	4.5