

# BELAIR HOTEL

— EST. 1869 —

## — DESSERTS —

### Dark Chocolate cheesecake – 12

Raspberry jelly, honey puff rocks

### Carrot & cream cheese sponge – 12

Cinnamon ice-cream, candied walnuts

### Vanilla Pavlova – 12

Kiwi fruit sorbet, Chantilly cream, passionfruit  
syrup

### Petit Fours – 14

Raspberry and white chocolate macaron, roast  
almond nougat, salted caramel tart, chocolate  
orange tart

### Affogato w/ Vanilla ice-cream & Espresso coffee – 6

Add Frangelico, Baileys or Kahlua – 10

## — CHEESE SELECTION —

Daffinois French Brie (75g), smoked almonds,  
lavosh – 10

Marcell Petite Comte, French mature gruyere  
(75g), quince paste, lavosh – 10

Berry's Creek Charlton, sheep's milk blue (50g),  
orange marmalade, walnuts, lavosh – 10

Three cheese plate, selection of  
accompaniments, lavosh – 24

## — COFFEE & TEA —

### Standard – 3.8

### Mug – 4.2

Cappuccino

Flat White

long black

Latte

Long Macchiato

Short Macchiato

### Glass – 4.2

Hot Chocolate

Chai Latte

Mocha

### Mason Jar – 7

Iced Coffee

Iced chocolate

Iced Mocha

All served w/ ice-cream

**Numi Organic tea** – Various flavours available

### Milk Options

Milk Lab lactose free milk, almond milk –.30

Bonsoy soy milk –.30

Adelaide Hills Tweedvale pasteurised milk

## — FORTIFIEDS —

All Saints Rutherglen Muscat 7

All Saints Rutherglen Tokay 7

Galway Pipe Grand Tawny 7

Grant Burge Aged Tawny Port 6

Penfolds Club Tawny 5

Valdespino Pedro Ximenez Sherry 6

### STICKIES

Woodstock Botrytis Semillon 8

\*All served 60ml