STANLEYS BARN

DESSERT

TO FINISH

WARM RHUBARB & APPLE CRUMBLE 14
Locally grown rhubarb with gourmet red love apple topped with fresh chestnut crumble.
Served with custard & house made vanilla bean ice-cream **(GF)**

PARFAIT 13
Macadamia & Callebaut white chocolate semi freddo with poached mixed berries **(GF)**

STICKY DATE 12
Sticky date sponge, house made honeycomb, butterscotch, salted caramel ice-cream

CHOCOLATE BROWNIE 13
Double chocolate brownie, warm chocolate ganache, house made vanilla bean ice-cream **(GF)**

CRÈME BRÛLÉE 12
Vanilla bean crème brûlée served with raspberry sorbet & strawberries **(GF)**

AFFOGATO 14
Icecream, espresso shot and your favourite Liqueur

COFFEE

ESPRESSO 4.00
LONG BLACK 4.00
LATTE 4.50
PICCOLO 4.00
CAPPUCCINO 4.50
FLAT WHITE 4.50
MACCHIATO 4.00
MOCHA 4.50
ICED LATTE 5.50

IN A MUG +1.00
EXTRA SHOT +.50C
ALMOND, SOY MILK +.50C
HAZELNUT, CARAMEL, VANILLA +.50C

TEA

EARL GREY 4.00
ENGLISH BREAKFAST 4.00
GREEN TEA 4.00

GF=GLUTEN FREE GFO= GLUTEN FREE OPTION DF= DAIRY FREE V= VEGETARIAN VO= VEGAN OPTION

15% SURCHARGE FOR PUBLIC HOLIDAYS