

November 2008

### cheeses

served with quince paste, pear and lavosh

quickest cheddar [semi hard] [england]

buche d'affinois [triple cream, white mould] [france]

roquefort [blue mould] [france]

[per piece] **\$10** [selection of 3] **\$22**

### desserts

blueberry and sweet ricotta **tart \$13**

flourless **chocolate cake** with whipped mascarpone **\$14**

coconut **pannacotta** with slow roasted pears **\$13**

**affogato** [espresso coffee, vanilla ice cream] **\$9**

with your choice of liqueur **\$14**

[amaretto, baileys, cointreau, frangelico, grand marnier, sambuca or tia maria]

### hot drinks

**coffees** [byron bay coffee company organic blend] **\$3.5**

mocha **\$4.5**

with bonsoy soy milk or decaf [extra] **\$0.5**

**T2 loose leaf teas \$4.5**

english breakfast, earl grey, oolong

green sencha, gen mai sencha, china jasmine

chai

**T2 organic herbal infusions \$4.5**

lemongrass & ginger, camomile or peppermint

**hot chocolate \$4**

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for vegetarian, gluten free and other dietary requirements, please discuss with your waiter  
we will be happy to accommodate your needs

a 10% service charge applies to groups of 6 or more people