

## **DESSERTS**

**Amaretto Biscuits:** Almond & Lemon or Almond& Espresso (2), **\$9**

**Truffles,** Home Made Dark Chocolate Truffles (3), **\$12**

**Popsicles,** Chocolate Coated House Made Ice Cream, **\$15**  
Espresso / Vanilla / Whey Caramel / Mint

**Apple Tart,** Lemon Verbena Sorbet, Crème Anglaise **\$17**

**Almond Cake,** Roast Almond Praline, Whey Caramel, Lemon Verbena Ice Cream, **\$17**

**Honey & Vanilla Panna Cotta,** Loquat & Sour Orange Puree, Fresh Orange Segments, Spiced Crumble **\$17**

**Affogato,** Espresso Ice Cream, Frangelico, Espresso, **\$25**

**Coffee-Four-Ways Affogato,** Espresso Ice Cream, Espresso Tequila, Espresso, Chocolate coated Espresso Beans, **\$27**

## **HOUSE MADE SORBETS & ICE CREAM**

**Sorbets:** Lemon / Raspberry / Strawberry

**Ice Creams:** Chocolate / Espresso / Mint  
Vanilla Bean / Lemon Verbena / Whey Caramel

1 Scoop **\$7**, Additional Scoop **\$5**

## **CHEESE PLATES**

House Made Lavosh, Bread, Seasonal Fruit

**1 Cheese \$17 / 2 Cheese \$30 / 3 Cheese \$46**

*Selections on Following Page*

## **CHEESE MENU**

### **Kris Lloyd Persian Goat Feta (Adelaide Hills)**

Creamy Goat Feta. Marinated.

### **Brillat-Savarin (France)**

Rich, indulgent triple cream cow's milk brie.

### **Alta Langa La Tur**

Extremely creamy cheese, delicate and smooth, made from a combination of cow, goat and sheep milk.

### **Barossa Artisan Triple Cream Brie (Barossa Valley)**

Rich milk combined with the finest cream, resulting in the ultimate Brie indulgence.

### **Epoisse (France)**

Aromatic, pungent, Wash Rind Cow Cheese.

### **Monte Rosso (Adelaide Hills)**

Section 28's Monte Rosso is inspired by the legendary Italian Taleggio. This semi soft wash rind cheese has a sweet buttery paste that has hints of fruit and lingering lactic finish.

### **Wyngaard Goat Matured (Holland)**

Semi hard, alabaster white with a smooth texture that has a creamy mouth feel. Maturation over four months in their special caves results in a lingering complex flavour.

### **Manchego (Spain)**

Semi-Hard, matured cheese made from sheep's milk. Sour, salty taste with a slight note of piquancy and a light aroma of sheep's milk.

### **Parmigiano Reggiano (Italy)**

Hard Cow's cheese matured for a minimum of 24 months. Dry, crumbly, salty, and fruity, it is Italy's king of cheese.

### **Pecorino Romano (Italy)**

Hard Sheep's cheese.

### **Shadows of Blue (Tarago River)**

Double Cream Blue Cheese.

### **Gorgonzola Dolce DOP (Italy)**

Blue Cheese, Cow's milk. Soft Blue, Buttery, Creamy, mild.

## HOT DRINKS

**Pot of 'Warndu' Loose Leaf Native Tea** **\$6.**

Native Mint and Ant, Strawberry Gum and Elderflower, Davidson Plum and Lemon Myrtle, Quandong and Anise Myrtle, Finger Lime and River Mint.

**Pot of 'Tea Drop' Loose Leaf Tea** **\$6**

English Breakfast, Earl Grey, Lemongrass and Ginger, Jasmine Green Tea, Chamomile, Peppermint.

**Watervale Hotel Mexican Fair Trade Blend Coffee** **\$6**

Double shot as standard.

Piccolo, Cappuccino, Latte, Flat White, Long Black, Hot Chocolate, Chai, Mocha Espresso, Macchiato **\$5**

Oat, Almond, Lactose Free, Soy Milk Extra **\$1**

**Hot Drinks With A Shot** **\$13**

**Irish Coffee** Long Black, Jameson's Irish Whiskey

**Mexican Mocha** Hot Chocolate, Kahlua Coffee Liqueur

**Italian Coffee** Macchiato, Frangelico Hazelnut Liqueur

**Austrian Coffee** Espresso, Mozart Chocolate Liqueur

**Caribbean Chai Latte** Chai Latte, Malibu Coconut Liqueur

## AFTER DINNER DRINKS

A few of our favourites but please ask your server for more options...

### Digestifs

Frangelico **\$8**

Grand Marnier **\$10**

Bailey's Irish Crème **\$8**

### Cocktails

Espresso Martini **\$20**

Chili Margarita **\$20**

Watervale Negroni **\$22**