



THE DINGLEY  
HOTEL

## DESSERT MENU

### DESSERTS

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**FRESH STRAWBERRIES (GF)** 13.0  
macerated in Cointreau & passionfruit  
served with lemon sorbet

**CITRUS TART** 12.0  
with passionfruit sorbet served with  
double cream

**INDIVIDUAL PAVLOVA (GF)** 13.0  
with berry compote, double cream  
& strawberry sorbet

**STICKY DATE PUDDING** 13.0  
with butterscotch sauce, double cream  
& vanilla ice-cream

**TRIO OF CHEF'S SORBET (GF)** 9.0  
lemon, strawberry & passionfruit

**CHEESE PLATTER** 18.0  
King Island triple cream brie, South Cape  
blue, Maffra mature cheddar, quince  
paste & ciabatta

### LIQUEUR DESSERTS

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**AFFOGATO** 15.0  
choice of Frangelico, Cointreau, Baileys,  
Grand Marnier, Chivas Regal with vanilla  
ice cream & Espresso shot

**ESPRESSO MARTINI** 16.0  
Vodka, coffee liqueur & Espresso shot

### FORTIFIED WINE

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**STANTON & KILLEEN TOPAQUE** 7.0  
**GALWAY PIPE GRAND TAWNY** 8.7  
**PENFOLDS GRANDFATHER  
RARE TAWNY** 12.0

### LIQUEUR COFFEE

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**IRISH - JAMIESON**  
**ROMAN - VANILLA GALLIANO** 11.5  
**JAMAICAN - RUM**  
**MEXICO - KAHLUA**

### COFFEE

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**CAPPUCCINO, FLAT WHITE,  
LATTE, ESPRESSO, LONG BLACK,  
SHORT MACCHIATO, LONG  
MACCHIATO, HOT CHOCOLATE &  
VANILLA CHAI** 4.5

**EXTRA SHOT ADDITIONAL** 0.5

**MUG ADDITIONAL** 0.9

### TEA

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**ENGLISH BREAKFAST, FRENCH  
EARL GREY, CHIA GUNPOWDER,  
LEMON & GINGER, GREEN &  
PEPPERMINT** 4.5

