



EPILOGUE

DESSERT

Strawberry semifreddo, shortbread, kirsch cream *GFR* \$14

Chilli & dark chocolate mousse, lemon curd, poppy seed sponge, chocolate sablé, vanilla bean ice cream *GFR* \$14

Salted caramel panna cotta, hazelnut praline, dulce de leche, poached apple *GF* \$14

Organic ginger beer jelly, lemon sorbet, ginger snap, blood lime, McHenry Distillery gin granita *GFR* \$14

Trio of ice-cream and sorbet *GF* \$14

Muse Affogato *vanilla bean ice-cream, Red Brick Espresso short black & Pennyweight "Gold" white port* *GF* \$14

CHEESE

Australian Cheeses – please ask your waiter for today's selection One \$16 / Two \$24 / Three \$32

Served with house made lavosh, quince paste, honeycomb

DESSERT TIPPLES

2013	Freeman " <i>Dolcino</i> " Botrytised grapes Hilltops, NSW	\$12
	Pennyweight " <i>Gold</i> " white port Beechworth, VIC	\$10
	McHenry Distillery <i>Old English Sloe Gin</i> Port Arthur, TAS	\$10
	Hellyers Road Distillery <i>Tasmanian Cream Liqueur</i> Burnie, TAS	\$12
	Black Gate Distillery <i>Quandong Liqueur</i> Mendooran, NSW	\$16
	The Muse Espresso Martini	\$18

COFFEE & TEA

Locally roasted **Red Brick Espresso** coffee \$4 / \$4.5

Long Black, Short Black, Flat White, Latte, Piccolo, Macchiato, Cappuccino

Mocha \$4.50 / \$5

Extra shot, Decaffeinated 0.50c

Babychino, Soy milk, Almond milk, Caramel syrup \$1

Koko Deluxe hot chocolate \$4.50

Organic chai latte by **Real Chai** \$4.50 *Make it dirty 0.50c*

Fresh herbal infusion – mint leaf *or* fresh lemon & ginger \$4.50

Loose leaf **Larsen & Thompson** specialist fine teas \$5

Indian Black Tea *Good Morning (English Breakfast), Earl Grey*

Chinese Green Tea *White Peony, Jasmine Pearl*

Herbal Tea *Polish Peppermint, Egyptian Chamomile*