



THE MUNDARING HOTEL
HEART OF THE HILLS SINCE 1899

HOMEMADE DESSERTS

MAPLE BOURBON BREAD & BUTTER PUD 13

Served with Warm Homemade Caramel Sauce, Fresh Cream & Vanilla Ice Cream

APPLE & RHUBARB CRUMBLE 13

With Anzac Crumb, Fresh Cream & Vanilla Ice Cream

BERRY & GIN PANNA COTTA (GFO) 13

Served with Berry Compote & Shortbread Cookie
(GF without cookie)

DOUBLE CHOCOLATE BROWNIE (GF) 13

Warm, Goopy Brownie with Choc Ganache, served with vanilla Ice Cream & Cream

STICKY DATE PUDDING 13

Served with Warm Homemade Caramel Sauce, Vanilla Ice Cream & Fresh Cream

DAILY CHEESE SELECTION

Selection of 3 cheeses (Mount Lofty Brie-SA, Danish Blue, Godminster Organic Cheddar-UK).

Served with crackers, quince paste, nuts, caperberries & fresh fruit (GF crackers available)

1 person: \$15 / 2 people: \$27 / 3 people: \$34

BOOZY AFFOGATO 14

Vanilla ice cream, a shot of espresso & a shot of Frangelico or Baileys

COFFEES & TEAS

Flat White	4.5	Mug Hot Chocolate	6
		<i>(with whipped cream & marshmallows)</i>	
Cappuccino	4.5	Turkish Delight Hot Chocolate	9
Latte	5	<i>(with Rose Syrup & Whipped Cream)</i>	
Chai Latte	5	Irish Coffee	14
Macchiato	4.5	<i>(with Irish Whiskey, Sugar & Whipped Cream)</i>	
Mocha	5	Coffee Mods:	
Espresso	3	Extra Coffee Shot	+\$2
Double Espresso	4	Upgrade to a Mug	+50c
		Almond/Soy Milk	+50c
		Decaffeinated Coffee available	
Pot of Tea for One	4.5		
Choose from: English Breakfast, Earl Grey, Mint, Green, Chamomile			

Ask us about our range of cocktails & digestifs!