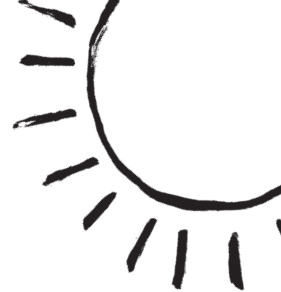


the Bungalow Kitchen



THE SWEETS

West Coast Honey-Almond Tarte

loaded with Farmer's Market Fruit & a bit
of Bennet's Bee Honeycomb topped with Vanilla
Bean Ice Cream · 10

Bungalow Meyer Lemon Crêpe Cake

stacked with Crème Fraîche cream, Lemon
Curd & local Raspberries · 10

Valrhona Milk Chocolate-Caramel Cream Pudding

drizzled with Maldon Sea Caramel &
crunchy toasted Hazelnuts · 11

Coconut Cream 'Snowball'

Marshmallow Fluff, Cocoa Nib Chocolate
Blackout Cake · 13

California Cheese Plate

selection of three of the Gold Coast's
best cheese accompanied by Seasonal
Preserves & Pickles · 24

LAMILL COFFEE & TEA

MICHAEL MINA BLEND ESPRESSO	4
CAPPUCCINO	6
LATTE	6
SEASONAL SELECTION OF HOT TEA	6

DESSERT WINES

Château Laribotte

Sauternes, France 2018 · 18

Royal Tokaji, Late Harvest

Tokaji, Hungary 2018 · 16

de la Fontainerie, Coteau Les Brulés

Vouvray Moelleux, France 2005 · 16

Michelle Chiarlo, Moscato d'Asti

Piedmont, Italy · 12

Quinta do Noval, Tawny Port, 10 yr

Portugal · 12

Taylor Fladgate, Tawny Port, 20 yr

Portugal · 19

Fèlsina, Vin Santo del Chianti Classico

Tuscany, Italy 2009 · 25

Yalumba, Aged Tawny 21 Years Old

South Australia, Australia · 30

d'Oliveiras, Sercial

Madeira, Portugal 1969 · 75

d'Oliveiras, Boal

Madeira, Portugal 1987 · 45

DESSERT WINE BOTTLES

Taylor Fladgate 'Quinta de Vargellas'

Vintage Port 1995 · 340

Château Suduiraut

Sauternes, France 2007 · 120

Grof Degenfeld 'Andante' Tokaji Furmint

Tokaj, Hungary · 200

