

Menu



OCEAN
INTERNATIONAL HOTEL

DESSERTS

Pavlova Framboise | GF 19

Crisp pavlova | raspberry sorbet |
vanilla bean cream | fresh raspberries |
caramelised milk chocolate crumb |
raspberry coulis

Salted Caramel Cheesecake 19

Murray River pink salt caramel
cheesecake | vanilla & macadamia
biscuit crumble | mini macaron |
macadamia ice cream

Flourless Chocolate Cake | GF 19

Rich dark chocolate cake | milk chocolate
ganache | hinterland berries | vanilla
bean ice cream

Coconut Shell | GF 19

Coconut mousse in a chocolate shell | lime
curd | compressed pineapple | toasted
coconut | passionfruit pearls

Spiced Apple Tart 19

Palm sugar-poached apples | vanilla bean
crème pâtissière | crisp pastry tart |
honeycomb ice cream | palm sugar glaze

Affogato 19

Espresso over vanilla bean ice cream |
your choice of liqueur | Frangelico |
Amaretto | Kahlua | Irish cream

Australian Cheese Selection | GF 25

curated selection of australian cheeses |
quince paste | seasonal fruit | toasted
nuts | artisan crackers

LIQUEUR COFFEES 16

Irish Coffee

Jameson | espresso | whipped cream

Mexican Coffee

Kahlua | espresso | whipped cream

Spanish Coffee

Liquor 43 | espresso | whipped cream

Italian Coffee

Amaretto | espresso | whipped cream

French Coffee

Brandy | espresso | whipped cream

Roman Coffee

Vanilla Galliano | espresso | whipped cream

PORT & COGNAC

Debortoli Black Nobal 12

Galway Pipe Port 9.5

Grand Fathers Port 16

Morris Tokay 9

Hennessy 14

Remy Martin VSOP 16

Remy Martin XO 26

TEA & COFFEE

Cappacino 5.5 | 6.5

Flat White 5.5 | 6.5

Latte 5.5 | 6.5

Espresso 5.5

Long Black 5.5 | 6.5

Pot Of Tea 5.5