



## DESSERT MENU

Chefs Cheese Selection, 2 cheese, Biscuits, Fruit	26
Chocolate Elements Plate	18
Warm Coconut Pudding, Toffee, Caramel Pears	16
Lime Brulee, Raspberry Sorbet, Ginger	18
Tasting Plate for Two	24

DESSERT WINES - 375ml	Gls	Btl
Kellermeister 'Topsy Turvy' Ice Wine	12	48
Elderton Golden Semillon		54
Yalumba FSW&B Botrytis Viognier		64

## FORTIFIED WINE

Laughing Jack 10 year Old Tawny	7
Valdespino Pedro Ximenez Sherry	8
Veritas Black Muscat	9
Seppeltsfield Para Grand	9
Dutschke 'The Bourbon Barrel' Tawny	12
Dutschke 10 year Pedro Ximenez	18
Grant Burge 20 year old Tawny	19
Penfolds Grandfather Tawny	21



## DESSERT COCKTAILS

### **Affogato**

Espresso Coffee, vanilla Ice Cream, homemade biscotti  
and your choice of: Frangelico, Baileys, Amaretto,  
Cointreau or Butterscotch Schnapps 15

### **After Eight**

Baileys Chocolate Luxe, Crème de Menthe, vanilla ice cream  
topped with grated dark chocolate 15

### **Espresso Martini**

Vodka, Kahlua White Crème de Cacao, Espresso 18

### **The Parisian Cheese Cake**

Salted caramel Stolichnaya vodka, vanilla Galliano,  
white Crème de Cacao, cream & biscuit crumble 18

## LIQUEUR COFFEES

12

- Mexican - Kahlua
- Jamaican - Tia Maria
- Monte Cristo - Kahlua and Grand Marnier
- Prince Charles - Drambuie
- Roman - Galliano
- Irish - Jameson Irish Whiskey
- The Night Cap - Baileys and Frangelico