

## DESSERT MENU

Rich Chocolate Brownie, Raspberry Sorbet, Fresh Berries	15
Bailey's Ice-Cream, Frosted Almonds, Chocolate Mousse	15
Lemon Curd Tart, Blackberry Gel, Basil, Honey Ice-Cream	15
Chocolate Marquise, Chocolate Sauce, Coconut Sorbet	15
Chef's Choice Cheese - 2 cheese served with house made fennel seed lavosh, apple preserve	22

## FORTIFIED WINE

Laughing Jack 10 year Old Tawny	7
Veritas Black Muscat	8
Seppeltsfield Para Grand	9
Dutschke 'The Bourbon Barrel' Tawny	12
Seppeltsfield Para Vintage 21 Year Old Tawny	18
Penfolds Grandfather Tawny	21
Seppeltsfield 1918 100yr Old Para Tawny (10ml)	60

## 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 Chocolat 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

Mexican	- Kahlua	12
Jamaican	- Tia Maria	
Monte Cristo	- Kahlua and Grand Marnier	
Prince Charles	- Drambuie	
Roman	- Galliano	
Irish	- Jameson Irish Whiskey	
The Night Cap	- Baileys and Frangelico	