

- DESSERTS -

STICKY DATE PUDDING

butterscotch sauce, homemade vanilla bean ice cream – 15

CHOCOLATE GARDEN

chocolate soil, chocolate mousse, chocolate puffs, nuts, spearmint - 16

PASTEL DE NATA

*baked custard tart, cinnamon chantilly, homemade vanilla bean ice cream,
berries - 13*

MANGO PANA COTTA

coconut, mango, fresh mint ve, gf, df - 14

NOT SO LOCAL CHEESE BOARD

choose between hard, soft or stinky – imported from Spain, Italy & France
fig preserve, nuts, dried fruit, lavosh
one cheese - 17 / two cheese - 27 / three cheese – 37

- DESSERT COCKTAILS -

AFFOGATO

*espresso, vanilla ice cream, house made biscotti
& your choice of: frangelico, baileys, amaretto, cointreau
or butterscotch schnapps – 16*

AFTER EIGHT

*baileys chocolat luxe, crème de menthe,
vanilla ice cream topped with grated dark chocolate – 16*

ESPRESSO MARTINI

vodka, kahlua white crème de cacao, espresso – 18

LEMON CHEESE CAKE

*salted caramel stolichnaya vodka, vanilla galliano,
white crème de cacao, cream & lemon curd – 18*

gf - gluten free df – dairy free ve - vegan

- DESSERT WINE -

2020 ELDERTON GOLDEN SEMILLON (375ml) - 13 / 54

2017 HEGGIES BOTRYTIS RIESLING (375ml) - 65

- SHERRY/APERA -

VALDESPINO PEDRO XIMENEZ SHERRY – 8

SEPPELTSFIELD SOLERO DP117 DRY FLOR APERA – 9

SEPPELTSFIELD SOLERO DP116 AGED FLOR APERA – 9

- FORTIFIED WINE -

LAUGHING JACK 15 YEAR OLD TAWNY – 8

DUTSCHKE 10 YEAR OLD MUSCAT – 12

SEPPELTSFIELD PARA GRAND – 9

DUTSCHKE 12 YEAR OLD PEDRO XIMENEZ – 18

PENFOLDS GRANDFATHER TAWNY – 21

- LIQUEUR COFFEES - 14

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

15% Surcharge on Public Holidays