

- DESSERTS -

SALTED CARAMEL CHEESECAKE

baked almond crumble, homemade cookie dough ice cream – 16

BAILEYS SEMIFREDDO

Frangelico, coco powder, espresso, dehydrated orange – 17 gf

SAFFRON INFUSED ETON MESS

macerated berries, meringue, cinnamon chantilly – 16 gf

TRIO of NOT SO SIMPLE SUMMER SORBET

Intricately handcrafted, paired with native flavours and textures – 15 ve gf df

CHEESE BOARD

choose between hard, soft or stinky – imported from Spain, Italy & France
red wine and onion marmalade, 1918 spiced 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 – 17*

ESPRESSO MARTINI

vodka, kahlua white crème de cacao, espresso – 19

LEMON CHEESE CAKE

*salted caramel stolichnaya vodka, vanilla galliano,
white crème de cacao, cream & lemon curd – 19*

GF - Gluten Free DF – Dairy Free VE - Vegan

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- DESSERT WINE -

2022 ELDERTON GOLDEN SEMILLON (375ml) - 13 / 54

2020 YALUMBA FSW BOTRYTIS VIOGNIER (375ml) - 68

- 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 – 10

DUTSCHKE 12 YEAR OLD PEDRO XIMENEZ – 18

PENFOLDS GRANDFATHER TAWNY – 21

- LIQUEUR COFFEES - 15

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

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