



DESSERTS

CRÈME BRULEE (gf) \$10
passionfruit & vanilla set custard,
torched sugar brittle

AFFOGATO (gf) \$10
espresso, vanilla gelato,
broken chocolate brownie

STRAWBERRY ETON MESS \$13
strawberry, meringue, cream,
strawberry crisps, strawberry sorbet

APPLE TART 'CRUMBLE' \$12
pear & apple gelato

MOLTEN CHOCOLATE CAKE \$14
chilled Crème Anglaise, berries
vanilla gelato

BANANA PUDDING (cn) \$13
rum caramel sauce, rum & raisin gelato,
candied hazelnuts

PORT & DESSERT WINE

Tawny Port 'Quinta do Vallado' 10yrs \$10
Tawny Port 'Quinta do Vallado' 20yrs \$15

Taylor's Fine White Port \$10

Carmes de Rieussec, Sauternes 2017 \$13
Rickety Bridge Noble Late Harvest 2020 \$12

Brachetto D'Acqui (red) \$12

Moscato d'Asti, Batasiolo, (white) \$12

AGED SIPPING RUMS

FourSquare 2010 12yr \$18
FourSquare 'Isonomy' 17yr \$18
Havana Club 'Seleccion de Maestros' \$18
Zacapa 23yr \$18
Flor De Cana 18yr \$20
El Dorado 21yr \$22



AFTER DINNER DRINKS

Darkside \$15
Diplomatico Rum, Kahlua,
Grand Marnier, cream

Espresso Martini \$12
espresso coffee, Stolli vodka, Kahlua

Brandy Alexander \$12
Cognac, Crème de Cacao, cream

Grasshopper \$12
Crème de Menthe, Crème de Cacao,
cream

Irish Coffee \$14
Jameson Triple Distilled, espresso, cream

COGNACS

Courvoisier VS \$12
Hennessy VS \$12
Martell VS \$13
Prunier VSOP \$15
D'Ussé VSOP \$17

DIGESTIFS

Grappa Villa Sandi Bianco \$9
Benedictine \$10
Amaretto Disaronno \$10
Montenegro Liquor \$10
Drambuie \$11
Cointreau \$10
Grand Marnier \$12

COFFEE | TEA

espresso \$4
double espresso \$7
flat white \$5
cappuccino \$5
americano \$5
English breakfast tea \$5
Earl Grey tea \$5
peppermint tea \$4
rooibos tea \$4
green tea \$4