



DESSERTS

CRÈME BRULEE (gf) \$8
passionfruit & vanilla set custard,
torched sugar brittle

TROPICAL PAVLOVA (gf, cn) \$11
mango, pineapple, coconut, meringue,
pineapple compote, rum cream

MOLTEN CHOCOLATE CAKE \$10
chilled Crème Anglaise, berries

APPLE TART CRUMBLE \$9
house-made apple & pear ice cream

STRAWBERRY CHEESECAKE \$12
strawberry sorbet, Pimm's-marinated
strawberries, balsamic reduction

(gf) = gluten free, (cn) = contains nuts



DESSERT WINE

Brachetto D'aqui \$8
(sparkling red)

Batasiolo Moscato d'Asti \$9
(white)



COFFEE | TEA

espresso \$4
double espresso \$5
flat white \$5
cappuccino \$5
americano \$4

English breakfast tea \$5
Earl Grey tea \$5
peppermint tea \$4
rooibos tea \$4
green tea \$4



AFTER DINNER DRINKS

Darkside \$13
Diplomatico Rum, Kahlua,
Grand Marnier, Cream

Espresso Martini \$12
Espresso Coffee, Vodka, Kahlua

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

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

Irish Coffee \$12
Jameson Triple Distilled, Drawn Espresso,
Cream



DIGESTIFS

Courvoisier \$10

Hennessy V. S. \$12

Martell Single Distillery \$13

Port Quinta do Vallado 10yrs \$9

Menorval, Calvados \$10

Amaretti Di Saronno \$10

Montenegro Liquor \$10

Drambuie \$11

Cointreau \$10

Grand Marnier \$10



SIPPING RUMS

El Dorado 12yr \$14

Zacapa 23yr \$18

Flor De Cana Centenario \$20

Brugal 1888 \$22

