



DESSERT COCKTAILS

Espresso Martini 16

Patrón XO Café, espresso, vodka

Blizzard Kicker 15

Baileys, Frangelico, Jamesons, espresso

DESSERTS

Classic Tiramisu 15

Rogue affogato, espresso, vanilla gelato,
choice of liqueur 18

Dark chocolate terrine, Greek yoghurt, plum
caramelised hazelnut 16

Panna Cotta, constantly changing,
always evolving 14.5

Cinnamon doughnuts, orange caramel, vanilla
gelato, honeycomb 13

Waffle cone of gelato (one, two or three scoops)
6 / 9 / 11

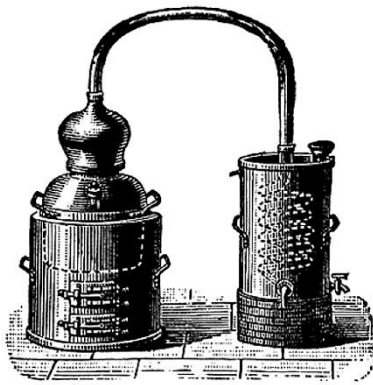


CHEESE

Selected cheese, international influences, pickles,
quince paste, pear, lavosh 28.5

DESSERT WINE

	GLS	BTL
Deen De Bortoli <i>Botrytis Semillon</i> <small>13/14 NSW</small>	12.5	42.5
Eradus ‘Sticky Mickey’ Late Harvest <i>Sauvignon Blanc</i> <small>17 Marlborough</small>		49.5
Sherwood ‘Heritage Collection’ <i>Late Harvest Chardonnay</i> <small>11 Nth Canterbury</small>	17.5	55
Pegasus Bay ‘Finale’ Noble <i>Semillon Sauvignon</i> <small>14 Waipara</small>		95



AFTER DINNER DRINKS

SINGLE MALT SCOTCH WHISKY

Laphroaig 10yr	13
Glenmorangie Quinta Ruben	13.5
Dalmore 15yr	18
Dalmore Cigar Malt Reserve	25.5
Dalmore 18yr	29.5
Jura Superstition	13
Jura 10yr	12
Jura 16yr	15

NORTH AMERICAN WHISKY & BOURBON

Canadian Club	9
Gentleman Jack	10.5
Makers Mark	10.5
Woodford Reserve	11
Wild Turkey	10
Jack Daniel's single barrel	12.5

PORT

Taylor's Fine Tawny Portugal	11
Taylor's Fine Ruby Portugal	11
Taylor's 10yr Portugal	17
Taylor's 20yr Portugal	26
Valdespino El Candado Pedro Ximenez	18
Sherry Spain	

COGNAC

St Remy	9
Remy Martin VS	16

HUMMINGBIRD COFFEE

Made the way you like

LIQUEUR COFFEE

Ask staff for liqueur selection	13.5
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