



DESSERT COCKTAILS

Espresso Martini 17

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 **GF**

Coconut & lemongrass sago, passionfruit, melon,
pistachio 15.5 **GF, DF, V**

White chocolate panna cotta, berries, lemon curd,
almond meringue 14.5 **DFA**

Cinnamon doughnuts, salted caramel, vanilla
gelato, honeycomb 13.5

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

Lemoncello Liqueur 10



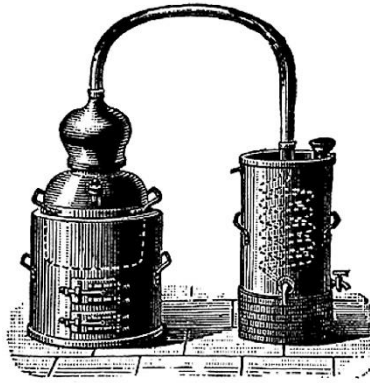
CHEESE

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

GF – GLUTEN FREE / DF – DAIRY FREE / A - AVAILABLE

DESSERT WINE

	GLS	BTL
Deen De Bortoli <i>Botrytis Semillon</i> <small>16 NSW</small>	12.5	42.5
Eradus ‘Sticky Mickey’ Late Harvest <i>Sauvignon Blanc</i> <small>17 Marlborough</small>		55
Pegasus Bay ‘Finale’ Noble <i>Semillon Sauvignon</i> <small>14/17 N. Canterbury</small>	27.5	105



AFTER DINNER DRINKS

SINGLE MALT SCOTCH WHISKY

Laphroaig 10yr	16
Glenmorangie Quinta Ruben	14
Dalmore 15yr	22
Dalmore Cigar Malt Reserve	28.5
Dalmore 18yr	34
Jura Superstition	15
Jura 10yr	12
Jura 16yr	18

NORTH AMERICAN WHISKY & BOURBON

Canadian Club	9.5
Gentleman Jack	10.5
Makers Mark	10.5
Woodford Reserve	11
Wild Turkey	10
Jack Daniel's single barrel	14

PORT

Taylor's Fine Tawny Portugal	12.5
Taylor's Fine Ruby Portugal	12.5
Taylor's 10yr Portugal	17
Taylor's 20yr Portugal	26
Valdespino El Candado Pedro Ximenez	18
Sherry Spain	

COGNAC

St Remy	9.5
Remy Martin VS	16

HUMMINGBIRD COFFEE

Made the way you like

LIQUEUR COFFEE

Ask staff for liqueur selection	14
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