

DESSERTS

Chocolate and almond torte with crème
caramel ice cream 11.00

Lemon curd chiboust with orange and
campari jelly 11.00

Caramelized apple tart with roast oatmeal
ice cream 11.00

Share plate:

A tasting plate of our dessert selection
(for 2 people - 18.00)

Cheese selection - Double cream - Brique
D’Affinois, Papillon Black Label Roquefort - Blue,
Isle of Mull Cheddar, served with sesame lavosh, quince and fresh pear
15.50

Dessert wine

2009 Swan Bay by Scotchmans Hill Late Harvest Riesling, Bellarine Peninsula, Vic.

This new release from Scotchmans Hill is a
“lip smacking” jewel. The Riesling is bright and snappy and displays
aromas of lemon and baked apple. The palate is fresh and vibrant and
has benefited from extended maturation of the vine, producing
“sticky” like concentration and flavours. Low in alcohol (9° Alc.), it
is real summer delight...

7.00 gls / 31.00 (375 ml)

Coffee by Cisco Coffee : 3.50
Teas by T2 : English Breakfast, Earl Grey,
Sencha Green Tea, Chamomile,
Organic Peppermint,
lemongrass & ginger, Chai 3.50
(Soy Milk 0.40)

Liqueur Coffee

Mexican (Kalua) - Italian (Galliano)
Irish (Irish Whisky or Baileys)
Jamaican (Tia Maria) 7.00

Cognac

Hennessy "Privilege" VSOP Cognac 7.00
Remy Martin VSOP Cognac 7.00

Scotch / Irish Whiskies

Ballantines 3.70 J. Walker Red Label 4.50
Chivas 6.00 Glenfiddich 6.00 Glenlivet 6.50
J. Walker "Black" 7.50 J. Walker "Blue" 26.00
Jameson 4.50 Tullamore Dew 5.00

Liqueurs

Grand Marnier, Drambuie, Cointreau, Tia Maria,
Baileys, Frangelico, Kahlua, Amaretto, Galliano, Sambucca 6.00

Fortified Wines

Galway Pipe Port,
Hanwood "Grand Tawny" Port 4.50
Stanton & Killeen Muscat, or Tokay 5.00
Bodegas Alvear Pedro Ximenez 6.00