



Dessert \$17

Vanilla Crème Brulé (GF)
With homemade almond biscotti

Sticky Date Pudding
With butterscotch sauce and Chantilly cream

Basque Cheesecake (GF)
*Vanilla cream, strawberries coulis and fresh
Strawberries*

Zucchini Cake
Pistachio Ice cream and caramelised nuts

Chocolate & Coffee tarte
Coffee liqueur cream

Dessert Wines

Heggies vineyard Botrytis	\$15
Chateau Coutet 1er cru 2016	\$20

Digestives

VSOP Cognac Croizet, France	18
Martel Fine Cognac, France	19
Vintage Bas Armagnac, France	25
Frangelico, Italy	12
Cointreau, France	12
Grand Marnier, France	16
Baileys Irish Cream, Ireland	12
Tia Maria, Jamaica	12
Patron XO Café, Mexico	14
Penfold's Grandfather Tawny 20-Year-old, Australia	22
Heggies Vineyard Estate Eden Valley Botrytis Riesling	15
Château La Chartreuse de Coutet 2016, Bordeaux France	20
Lark Whisky liqueur, Tasmania	22
Banana liqueur, Brazil	21
Vanilla liqueur, Madagascar	21
Apricot Brandy, France	21
Maraschino liqueur, France	21
Yuzu flavoured Sake, Japan	19
Plum flavoured Sake, Japan	19

Menu and prices subject to change without any notice