

DESSERTS

Banoffee pie, caramelised banana, Dulce de leche toffee, Kahlua mascarpone, ginger biscuit	16
Crème Brulee of the day with vanilla ice cream	16
Sticky date pudding with salted butterscotch sauce, Rum & Raisin ice cream	16

CHEESES

Either individually or a selection of your choice, served with muscatels, apple and lavosh. Cheeses change daily, please ask your waiter for the available selection.

Single cheese	13
Two cheeses	22
Three cheeses	31

Ask your waiter for our Port selection to perfectly accompany your cheese

DESSERT WINES

Perfect with dessert or cheese

	Glass	Bottle
2011 Kaesler Botrytis Riesling, Barossa Valley, SA		78
2010 Coriole Racked Semillon, McLaren Vale, SA		10
50		
2016 De Bortoli <i>Noble One</i> Botrytis Semillon, Bilbul, NSW	15	85
	30ml	60ml
2010 Chateau Coutet 1er Cru, Sauternes-Barsac, France	20	38
2000 Fonseca Vintage Port, Douro Valley, Portugal	21	42

AFTER 8 COCKTAILS

For the lover of the after dinner extravagance

Zesty Monk- double frangelico stirred with ice and freshly squeezed lemon and lime juice
12

Chocolate Martini- a selection of chocolate liqueurs with frangelico and a dash of cream
Tuaca and fresh lime- An individual Italian liqueur, muddled with lime and served chilled
15

11

After 8 Martini- a classic combination of selected chocolate liqueurs and Crème de Menthe
Espresso Martini- espresso, kahlua, vanilla bean infused vodka and a hint of honey
16
18

LIQUEUR COFFEE

A liqueur of your choice served with a lengthened double espresso & topped with cream **15**
Matusalem Classico, Tuaca, Malibu, Grand Marnier, Kahlua, Frangelico, Baileys Cream, Mozart
Chocolate, Irish Jameson's

AFFOGATO

A shot of liqueur, an espresso shot, a scoop of vanilla ice cream **15**
Baileys, Grand Marnier, Frangelico, Tuaca, Kahlua, Tia Maria, Drambuie

Customers are advised that due to the high costs of doing business on Public Holidays a surcharge of 15% will apply to all accounts on these days