



### Dessert

<b>Eton Mess of Wildberries</b> Fresh cream, Vanilla, Meringue, Mint, Chocolate Dust	\$13.50
<b>Banoffee Pie</b> Caramelised Banana, Dulche de Leche Toffee, Kahlua Mascarpone, Ginger biscuit	\$13.50
<b>Dark Chocolate Crème Brulee</b> Vanilla Bean Ice-Cream, House baked Almond Biscotti	\$15.00
<b>Citrus Tart</b> Passionfruit Sorbet, Sable' crumble, lemon syrup	\$15.00

### Cheeses

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

<b>Single Cheese</b>	\$12.50
<b>Two Cheeses</b>	\$22.00
<b>Three Cheeses</b>	\$31.00

### Dessert Wine

*Perfect with dessert or cheese – varying from dried figs, honey and dried pineapple to lightly frizzante berries and honey suckle*

	GLASS	BOTTLE
2010 Hollick "The Nectar", Coonawarra, SA	\$14.00	\$52.00
2009 Vasse Felix Cane Cut Semillon, Margaret River, WA		\$48.00
2008 d'Arenberg 'The Stump Jump', McLaren Vale, SA	\$9.00	\$32.00
2009 Margan Botrytis Semillon, Hunter Valley, NSW		\$52.00
2008 Frogmore Creek Iced Riesling, Coal River Valley, TAS		\$48.00
2010 Stella Bella Muscat, Margaret River, WA		\$42.00

### After Dinner Drinks

*For the lover of the after dinner extravagance*

<b>Zesty Monk</b> Double Frangelico stirred with ice and freshly squeezed lemon and lime juice	\$11.00
<b>Warmed Sake</b> Recommended warm as a double and served as a sipping shot	\$11.00
<b>Agavero on Ice</b> sweet tequila liqueur and the house recommendation	\$15.00
<b>Chocolate Martini</b> mix of chocolate liqueurs and a dash of cream	\$15.50
<b>Tuaca and fresh lime</b> an individual Italian liqueur, muddled with lime and served chilled	\$11.00
<b>After 8 Martini</b> A classic combination of Baileys and Crème de Menthe	\$13.00

### Liqueur Coffee

*A liqueur of your choice served with a lengthened Double Espresso and topped with cream*

<b>Cuban</b> Matusalem Classico	<b>French</b> Remy VSOP	<b>Italian</b> Tuaca	<b>Jamaican</b> Malibu	\$10.00
<b>Russian</b> Vertical Vodka	<b>Grand</b> Grand Marnier	<b>Mexican</b> Kahlua	<b>Monk</b> Frangelico	
<b>Baileys Latte</b> Baileys Cream	<b>Mozart</b> White/Milk/Dark	<b>Irish</b> Jamesons		

### Affogato

*A shot of liqueur, an espresso shot and a scoop of vanilla ice cream*

<b>Baileys</b>	<b>Grand Marnier</b>	<b>Frangelico</b>	<b>Tuaca</b>	\$10.00
<b>Kahlua</b>	<b>Tia Maria</b>	<b>Drambuie</b>	<b>Lejay Cassis</b>	