

Dessert Menu – 12pm-9pm

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| Poire Belle-Hélène | \$16 |
| Pear, poached in spicy orange syrup, walnut ice-cream, chocolate sauce | |
| Délice au chocolat | \$16 |
| Chocolate slice, toffee, espresso ice-cream, coffee & chocolate soil | |
| Crème brûlée | \$16 |
| Vanilla creme brulee, berries, macadamia shortbread | |
| Boules de glace | \$10 |
| Premium ice-cream, cacao nib praline (ask your waiter for today's selection) | |
| Fromages | \$27 |
| A selection of local and imported cheese | |

Sweet Wine & Port

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|---|------|------|
| d'Arenberg The Noble Prankster Chardonnay Semillon 375ml | \$12 | \$50 |
| McLaren Vale, South Australia | | |
| De Bortoli Noble One Botrytis Semillon 375ml | | \$65 |
| Riverina, New South Wales | | |
| Galway Pipe Tawny Port 12yo | \$11 | |
| Mildarra, South Australia | | |
| Penfolds Grandfather Rare Tawny | \$18 | |
| Magill, South Australia | | |

Cognac

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|---------------|------|------------------|------|
| Hennessy VSOP | \$15 | Remy Martin VSOP | \$14 |
| Hennessy XO | \$26 | Remy Martin VS | \$12 |
| St Agnes XO | \$10 | Remy Martin XO | \$26 |

Digestive & Cocktail

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|--|------|--|------|
| Rob Roy | \$20 | Espresso Martini | \$18 |
| Lagavulin 16yo, Cinzano, orange bitters | | Vodka, kahlua, crème de cacao, espresso | |
| Black Manhattan | \$18 | Salted Caramel Martini | \$20 |
| Makers Mark Bourbon, Averna, Angostura bitters, orange bitters | | Vodka, salted caramel kahlua, crème de cacao, espresso | |
| Affogato | \$18 | Grasshopper | \$17 |
| Vanilla ice-cream, choice of liqueur, espresso shot | | Crème de menthe, crème de cacao, cream | |