



Dessert Menu

STICKY TOFFEE BANANA CAKE (N)

\$14.75

Almond & Oat Streusel, Caramel Sauce, Rum Raisin Ice Cream

CAPPUCCINO CRÈME BRÛLE (GF)

\$14.75

Baked Coffee Custard, Caramelized Sugar, Ginger Cookie

VANILLA CHEESECAKE

\$14.75

Mixed Berry Purée, Matcha Gelato

TANZANIAN DARK CHOCOLATE SOUFFLÉ (GF)

\$14.75

Black Seal Anglaise, Salted Caramel Ice Cream

CITRUS MILLE-FEUILLE

\$14.75

Vanilla Cream, Blood Orange Sorbet

CHOCOLATE COCONUT CAKE (DF)

\$12.75

Fresh Berries, Coconut Sorbet, Dark Chocolate Sauce

FRENCH PALMIERS AND ITALIAN BISCOTTI

\$8.75

gf = Gluten Free | df = Dairy Free | vg = Vegan | n = Contains Nuts



After Dinner Drinks Menu

FINEST SELECTIONS

COGNAC

Hennessy V.S.	\$22.00
Hennessy X.O.	\$39.00
Remy Martin	\$19.00
Martell Cordon Bleu	\$57.00
Martell Blue Swift	\$30.00

SCOTCH/ BOURBON

Johnny Walker Blue Label	\$45.00
Glenlivet 18	\$24.00
Glenmorangie 10	\$30.00
Talisker 10	\$22.00
Macallan 12	\$30.00
Suntory Toki	\$22.00
Adultmore 12	\$25.00
Jefferson's Reserve	\$20.00
High West Bourbon	\$20.00
Angel's Envy	\$19.00
Angel's Envy Rye	\$25.00
Aldmore 21	\$45.00

DESSERT WINE

Royal Tokaji	\$18.00
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GRAPPA

Poli Merlot	\$22.00
Don Bill	\$30.00
Noninno Chardonnay	\$22.00

PORTS

Taylors 10	\$16.00
Taylors 20	\$20.00

TEQUILA

Don Julio Anejo	\$23.00
Don Julio 1942	\$50.00
Patrón Silver, Reposado, Anejo	\$22.00
Avion Reserva 44	\$30.00
Clase Azul Reposado	\$33.00

RUM

Bacardi Limitada	\$22.00
Facundo Eximo	\$20.00
Bacardi Gran Reserva Diez 10	\$16.00
Zacapa 23	\$21.00
Papa Seal Gosling's	\$40.00
Old Rum Gosling's	\$20.00