

# DESSERT MENU

## DESSERT

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- VANILLA CRÈME BRÛLÉE** 12<sup>95</sup>  
Creamy centre and crisp toffee top
- CHEESECAKE** 12<sup>95</sup>  
Chef's selection of a semi-frozen cheesecake with fresh strawberries and cream
- STICKY DATE PUDDING** 12<sup>95</sup>  
House made pudding served hot with butterscotch sauce, vanilla ice cream and mint
- WAFFLES** 12<sup>95</sup>  
Decadent Belgian waffles served with chocolate sauce, whipped cream, ice cream and topped with fresh strawberries
- CHOCOLATE LAVA CAKE** 12<sup>95</sup>  
A generous dollop of dark chocolate ganache melted through a rich mud cake and served with fresh whipped cream
- SORBET (GF)** 10<sup>95</sup>  
A selection of strawberry, lemon and mango sorbets from premium sourced fruit

## APÉRITIF

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- FRANGELICO AFFOGATO COLD PRESS** 14<sup>50</sup>
- BAILEYS AFFOGATO COLD PRESS** 14<sup>50</sup>
- KAHLÚA AFFOGATO COLD PRESS** 14<sup>50</sup>
- LIMONCELLO** 10

## ICED DRINKS

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- ICED CHOCOLATE, ICED MOCHA OR LEMON ICED TEA** 7<sup>90</sup>
- ICED LATTE OR ICED LONG BLACK** 5<sup>50</sup>

## PORT

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- GALWAY PIPE** 10

## AFTER DINNER COCKTAILS

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- ESPRESSO MARTINI** 22  
Vodka, Kahlúa, and espresso shaken and double strained
- TOBLERONE** 19  
Kahlúa, Frangelico, Baileys and cream, shaken and poured over honey
- SOUTH SIDE** 19  
Ink gin, fresh sour mix, lime and topped with soda
- OLD FASHIONED** 22  
A double shot of Jonny Walker Black Label, sugar, bitters and orange, topped with soda water

Please advise your waiter of any allergies we should be aware of. (GFA) Gluten Friendly Available. (GF) Indicate items most suitable for people with gluten intolerance. (V) Indicate vegetarian items. \*15% surcharge applies on public holidays.

