

Something Sweet

Macchiato Pannacotta with Frangelico
& White Chocolate Crema

Tiramisu

Lime & Ginger Crème Brulee

Belgian Dark Chocolate & Green Tea Gateau

Baked French Vanilla Cheese Cake
with black cherry compote

Gluten free Almond, Rum & Ginger Cake
with apricot glaze and lemon curd

Above desserts 14.50

Hot Chocolate Fudge Nut Sundae 9.00

Traditional Greek Baklava 4.50

Pistachio Nut Nougat 4.00

Cheese

Saint Agur Blue Cheese, Velay France,
served with muscatels & crispbread 14.50

Please note some items may contain traces of nuts not listed.

Coffee 3.50

Mocha, Hot Chocolate 4.00

Affogato 5.80

Liqueur Coffee 12.50

Pots of Leaf Tea

English Breakfast, Earl Grey, Jasmine
Chamomile, Rooibos "Red Bush Tea",
Lemongrass, Peppermint, Sencha 4.50

Dessert Wines

Stella Bella Pink Muscat 2006 375ml 28.00

D'Arenberg The Noble 375ml 32.00

De Bortoli Noble One 375ml 60.00

Ports

Penfolds Blue Stone Port 10 years 9.00

Penfolds Grandfather Port 12.00

Cognac and Brandy

Hennessey VSOP Cognac 11.00

Hennessey XO Cognac 16.50

Metaxa 7 Star Brandy 9.50

Liqueurs from 9.00