



Desserts – All \$14

White Chocolate and Passion fruit cold **soufflé**

With a hint of lemon and compote of berries

Flourless **Chocolate** cake (gluten free)

with fresh vanilla ice cream and a rich chocolate glaze

Vanilla Bean Crème **Brulee**

with a frangelico and espresso ice cream

Sticky Date Pudding with toffee sauce & fresh cream

Trio of house made **ice cream** served with seasonal berries

Rhubarb Crumble with vanilla bean ice cream

Affogato – espresso coffee shot

vanilla ice cream and frangelico liqueur

Trio of Cheese \$18

Dessert Wine

2008 Springvale Louisa Sticky Gewurztraminer \$8 glass

After dessert

Galway Pipe Port	\$ 8
Liquid Gold Classic Rutherglen Tokay	\$ 8
Hennessey VSOP Cognac	\$ 14
Liqueurs – see below	\$ 8
Liqueur Coffee	from \$ 10
Coffee	from \$ 3

Liqueurs

- Baileys
- Cointreau
- Drambuie
- Dry Vermouth - Cinzano
- Frangelico
- Galliano
- Grand Mariner
- Kahlua
- Sambuca
- Malibu
- Midori
- Tia Maria

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