

DESSERT & CHEESE

STICKY TOFFEE PUDDING 23

Butterscotch sauce, glazed pecans, chantilly cream & ice cream

APPLE & RHUBARB CRUMBLE 21

Apple cinnamon ice cream

LE DELICE BOURGOGNE 22

French Triple Creme Cheese

Made from cow's milk

Served with fig jam, South Coast honey, Simon Johnson lavosch

Sommelier's choice Glass of 2024 Tamellini "Soave" Sauvignon Blanc \$16

PAPILLON ROQUEFORT 22

French Blue Cheese

Made from raw sheep's milk

Served with candied cherries and cherry almond toast

Sommelier's choice Penfolds Grandfather 20yo Port \$25

OCCELLI IN FOGLIE 22

Italian Semi Hard Cheese wrapped in chestnut leaves

Blend of cow and sheep's milk

Served with candied clementines and Barossa bark

Sommelier's choice Glass of 2023 Famille Hugel Gewurztraminer \$19

DESSERT WINE

	GLS	BTL
2021 CHATEAU RIEUSSEC SAUTERNES	17	95

DESSERT COCKTAIL

TIRAMISU MARTINI	22
VODKA, AMARETTO, CREME DE CACAO, COFFEE	
CARAMBAR	21
CARAMEL VODKA, BAILEYS, MOZART LIQUOR	
AFTER EIGHT	23
MINT AND CACAO LIQUEUR, CREAM	
APPLE ELIXIR	23
APPLE BRANDY, BUTTERSCOTCH LIQUOR, CARAMEL, VANILLA, CINNAMON, APPLE JUICE	

LIQUOR COFFEE

IRISH JAMESON	16	AFFOGATO	14
FRENCH COGNAC	16	WITH BAILEYS	19
ITALIAN FRANGELICO	16	WITH FRANGELICO	19
MEXICAN KALHUA	16	WITH KAHLUA	19

DIGESTIF & LIQUOR

30ml

AMARO MONTENEGRO	13	MANLY LIMONCELLO	14
AMARO AVERNA	13	JAGERMEISTER	14
AMARETTO DISARONNO	14	GRAPPA	15
FERNET BRANCA	14	SAMBUCCA	15

PORT & CHERRY

60ml

NV CLASSIC RUTHERGLEN MUSCAT	12
VALDESPINO CANDADO PEDRO XIMENEZ	13
WARRES 10YO TAWNY PORT	16
PENFOLDS GRANDFATHER 20YO PORT	25

WHISKY

30ml

CHIVAS REGAL 12YO	13	LAGAVULIN 16YO	24
GLENLIVET	13	GLENFIDDICH 18YO	26
LAPHROAIG 10YO	15	NIKKA GRAIN	28
GLENMORANGIE NECTAR D'O	17	ARCHIE ROSE	28
TALISKER 10YO	18	LARK	32
MACALLAN 12YO	21	YAMAZAKI 12YO	34