

DESSERT



selects fresh seasonal ingredients. We work with local farmers and producers to deliver the highest quality products available.

Expresso Crème Brulee

served with mini biscotti & fresh raspberries

\$8

Lemon Tart

cookie dough, lemon curd, candied ginger & coconut sorbet

\$8

Cheesecake Lollipops

Caramel sauce, blackberry coulis & raspberry coulis

\$8

Peach Bread Pudding

Bourbon Caramel, fresh peaches & raspberry sorbet

\$7

Trio of sorbet

Coconut, blood orange & mango, toasted coconut & fresh berries

\$7

Dessert Sampler

mini expresso brulee, mini peach bread pudding, cheesecake lollipop
& mini lemon Tartlette

\$8.50

Ice Cream

Coffee vanilla chocolate

\$5

Sorbet

\$5

Earl Grey, English Teatime, Lemon Lift, Cinnamon Apple, Cozy Chamomile, Orange & Spice, Mint Medley
Cappuccino \$5.00

~DESSERT WINES~

Bin			Glass	Bottle
901	Cockburns, Fine Tawny Port	NV	\$8	\$29
902	Fonseca, Tawny Port, 10 year	NV	\$13	\$52
903	Quinta do Vesuvio, Vintage Port	1998	\$34	\$119
904	Trevor Jones, Jonesy, Australia	NV	\$7	\$21
906	Blandy's, Sercial, 5 year, Madeira	NV	\$12	\$42
907	Blandy's, Bual, 5 year, Madeira	NV	\$12	\$42
908	Blandy's, Verdelho, 5 year, Madeira	NV	\$12	\$42
909	Blandy's, Malmsey, 5 year, Madeira	NV	\$12	\$44
910	Kent Rasmussen, Gewürztraminer, Late Harvest, Napa	2003	\$8	\$25
911	Hobbs, Viogner, Barossa	2004	\$12	\$45
912	Gini, Recioto di Soave, Veneto	2004	\$15	\$50
914	Chateau Suduiraut, 1er Cru, Sauternes	2004	\$35	\$125
915	Chateau d'Yquem, Sauternes	1999	\$60	\$215