

SWEETEN THE DEAL

**v, gf, vgf Almond Milk and Cashew Butter Crème Brule
W. Fruit Salsa & Mint \$15**

**New York Baked Red Velvet Cheese Cake W. Caramelised Strawberries
& Vanilla Ice Cream \$15**

**Hot Chocolate Fondant W. Berries Coulis, Choco Whipped Cream
& Nougat Crumble \$15
(Please allow 15 minutes cooking time)**

**Affogato: A Shot of your favourite Liqueur, a Shot of Espresso &
a scoop of Vanilla Ice Cream \$14**

**Chefs Selection of Cheeses w. Crackers, Quince Paste
& Dried/Fresh Fruit \$24**

Liqueurs All \$9

**Amaretto, Baileys, Cointreau, Crème de Menthe, Drambuie, Frangelico, Grand Marnier,
Kahlua, Ouzo, Tia Maria, Sambuca, Kruscovac, Limoncello, Passioncello, Grappa.**

Port, Cognac & Dessert Wines

Yalumba Galway Pipe Port \$10	Morris Tawny \$9
Morris Muscat \$9	Hollick "The Nectar" \$8
"Three Wise Men" Noble Semillion \$9	Noble One Black \$12
Metaxa 7 star \$15	Courvoisier \$18

gf= gluten free

v = vegetarian

vgf= vegan friendly